

Bihari Green Beans Masala

Recipe adapted from Julie Sahni at cooking.nytimes.com/recipes/1015510-bihari-green-beans-masala

INGREDIENTS

2 tablespoons coconut oil
1 onion, finely sliced
3 large cloves garlic, finely chopped
1 teaspoon ground cumin
1 teaspoon ground coriander
1 teaspoon sweet paprika
½ teaspoon red chili pepper flakes
¾ teaspoon salt
¾ cup coconut milk
350g green beans, trimmed and cut into 2cm pieces
1 teaspoon lime juice (or lemon juice if you can't get limes)
2 tablespoons chopped cilantro.

PREPARATION

Step 1

Heat the oil in a 3-quart sauté pan over medium heat. Add onion, garlic, cumin, coriander, paprika, chili pepper flakes and salt to the sauté pan. Sauté until the onion is tender and begins to fry, about 4 minutes.

Step 3

Add coconut milk and green beans. Mix well and bring to a boil. Reduce heat to medium-low and cook, covered, until the beans are tender, about 6 minutes.

Step 4

Sprinkle beans with lime juice, and toss lightly. Transfer to a warmed serving dish and garnish with almonds and cilantro. If desired, serve accompanied by plain cooked rice or roti flatbread.