



Northern White Beans Curry



Chef's note: This is a medium spiced dish. Add more or less red chillies and/or curry powder to adjust spicy heat.

Ingredients:

Olive oil: ~2-3 Tablespoons

Cooked Northern beans: 2 cans drained ~(14-16oz / can)

Onions: 1 cup finely diced, preferably purple

Whole Cumin seeds: 1/2 tsp

Dried Red chili 🌶️ : 1 whole (optional-break apart to make dish spicier)

Turmeric: 1/2 tsp

Curry powder: 1/4 tsp, preferably Anar Gourmet Foods Hot South Indian curry powder)

Salt: 1/2 tsp (add more to taste if desired)

Garlic powder: 1/2 tsp

Chicken broth: 1/2 cup (add more if more sauce is desired)

Recipe:

1. Heat olive oil over medium heat, add cumin and dried red chilly, sauté for 1-2 mins.
2. Add onions, sauté 5-7 mins till golden brown.
3. Add turmeric, curry powder, salt and garlic, mix well and sauté ~2 mins
4. Drain and add cooked cans of Northern White Beans, mix well.
5. Add chicken broth, simmer for 7-10 minutes.
6. Serve over rice or as a side dish.

Enjoy!!