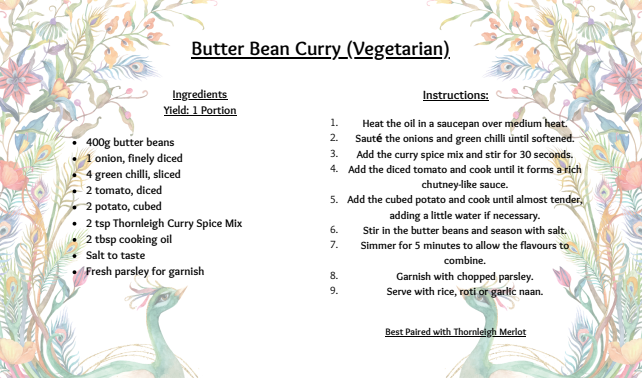




Butter Bean Curry_(Vegetarian)

Ingredients

Yield: 1 Portion

- 400g butter beans
- 1 onion, finely diced
- 4 green chilli, sliced
- 2 tomato, diced
- 2 potato, cubed
- 2 tsp Thornleigh Curry Spice Mix
- 2 tbsp cooking oil
- Salt to taste
- Fresh parsley for garnish

Instructions:

1. Heat the oil in a saucepan over medium heat.
2. Sauté the onions and green chilli until softened.
3. Add the curry spice mix and stir for 30 seconds.
4. Add the diced tomato and cook until it forms a rich chutney-like sauce.
5. Add the cubed potato and cook until almost tender, adding a little water if necessary.
6. Stir in the butter beans and season with salt.
7. Simmer for 5 minutes to allow the flavours to combine.
8. Garnish with chopped parsley.
9. Serve with rice, roti or garlic naan.

Best Paired with Thornleigh Merlot