

Mixed Vegetable Curry

Country: India

Bhanu Somasundaram's simple recipe for mixed vegetable curry



Ingredients:

- 6 tablespoons vegetable oil
- 1/2 teaspoon paprika (dry-red-chili powder) / curry powder
- 1/4 teaspoon turmeric powder (for yellow color)
- 1 teaspoon salt
- 1/2 teaspoon garam masala
- 16 ounces potatoes washed and diced
- 12 ounces cauliflower washed and broken into florets
- 8 ounces green beans washed and sliced
- 12 ounces carrots washed and diced
- 1 big onion washed and sliced
- 4 small tomatoes washed and chopped
- 1¼ cup water (to cook)

Procedure:

Heat oil in a saucepan, add onion and cook until softened. Add the seasonings and fry 2 minutes. Add potatoes, cauliflower, beans, and carrots and toss till they are coated with the spices. Now add the tomatoes and water. Cover and cook on medium heat for about 10 minutes till the vegetables are done (soft to the bite). This dish can be eaten with rice or Indian bread.