

# Kidney Bean Curry

## Rajma Saar



- 1 cup rajma/kidney beans(soaked overnight and boiled, or one can cooked beans)
  - 2 cups tomatoes - chopped
  - 1 tsp grated ginger
  - 1/2 tsp cumin seeds
  - 4 pinch asafoetida
  - 1 pinch black pepper powder
  - 1 pinch cinnamon powder
  - Sugar and salt to taste
  - 2 cups water
  - 2 tsp oil
  - 2 par-boiled potatoes – chopped into large pieces
  - Coriander leaves
  - Fresh coconut - grated
1. Heat oil in the pan, add cumin seeds and ginger. Fry for 30 seconds and then add the tomato.
  2. Add black pepper, asafoetida, cinnamon and salt. Cook for 5 minutes.
  3. Add water, kidney beans and potato pieces. Bring to boil, cover and simmer for 10 minutes.
  4. Garnish with coriander leaves and coconut.