

# Baby Lima Beans Curry



*Lima Beans are tasty and a healthy legume. They are good source of cholesterol-lowering fiber and protein. Curry is perfect for lunch or dinner. This brilliant curry goes well with [rice](#) or [chapathi](#).*

## **Ingredients**

- 3/4 Cup of Frozen Baby Lima Beans**
- 1 Chopped Large Onion**
- 1 Chopped Large Tomato**
- 2 Tsp of Coriander Powder**
- 1/4 – 1/2 Tsp of Turmeric Powder**
- 1/2 Tsp of Chilly Powder**
- 1/2 Tsp of Cumin Powder**
- 1/2 Tsp of Garam Masala**
- Few Cilantro or Coriander leaves**

**Salt as needed**

### **To Grind**

**2 Garlic Cloves**

**3 Tbsp of Grated Coconut**

**2 Green Chillies**

### **To Temper**

**1 Tbsp of Oil**

**1 Tsp of Fennel Seeds**

**Few Curry Leaves**

### **Method**



- **In a blender, add " To Grind " ingredients, grind to a fine paste.**
- **Heat oil in a pan/cooker. Test the oil by adding one fennel seed; if seed crackles then your oil is ready. Add fennel seeds and curry leaves.**
- **Add chopped onion and salt, fry for 1-2 mins until onion turns golden brown.**
- **Add ground paste, saute well until raw smell vanishes.**

- Add coriander powder, turmeric powder and red chilly powder, saute well for a min.
- Add chopped tomato, cook for 2-3 mins until oil separates.
- Add lima beans, garam masala and cumin powder. Mix well with masala. Add enough water and check the salt. Close it with a cooker lid and cook for 3 whistles. Switch off the stove. Finally garnish with cilantro leaves.
- Hot Lima beans curry is ready to serve.

### Tips

- Serve with [chapathi](#) or [stuffed paratha](#).
- You can add ginger garlic paste instead of garlic cloves.
- You can also add peas or carrot to this recipe.
- You can add lemon juice at the end for more tangibleness.

### Health Benefits of Lima Beans

- Good source of cholesterol-lowering fiber
- Rich in iron, which provides cell growth in your body.
- Rich in Protein and carbohydrates.

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