

Indian Green Beans (Kutlu) Aviyal

$\frac{1}{2}$ Onion
Olive oil
sprinkle mustard seeds
sprinkle urid dal
sprinkle curry leaves
5-7 dried red chillies
sprinkle Sweet potatoer (optional)
1 pack ^{fresh style} green beans

Observations

- 1st time
- Too many mustard seeds
 - Need signif. cont oil
 - burnt a bit

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- 1) ^{hot} olive oil + mustard seeds w/ urid
- After seeds split add curry leaves
- 2) Add $\frac{1}{2}$ chopped onion to it
- also 5 or so red chillies
- 3) After few minutes add green beans
- Add salt to taste
- $\frac{1}{2}$ tsp of turmeric
~~Cover and cook for 5 min~~
- Add half shredded sweet potatoer
- Cover and cook for 5 mins