**Aloo Beans Sabzi**

Prep time: 10 Min Cook time: 25 Min

**Ingredients:**

* 250 grams french beans, rinsed and chopped
* 3 medium-sized potatoes, rinsed and chopped
* ½ tsp haldi powder
* ½ tsp chilli powder
* ½ tsp garam masala
* 1 tsp amchur powder
* 3 tbsp oil
* Low sodium salt, as required

**Instructions:**

1. In a thick-bottomed kadai (wok) or pan, heat oil. Add the potatoes and sauté them for 3 to 4 minutes over low heat.
2. Add the chopped French beans and sauté for 10 minutes over low heat, stirring every few minutes.
3. Add turmeric powder (haldi), red chili powder, and salt as required. Mix well.
4. Continue to sauté for another 8 to 10 minutes until the vegetables are tender and cooked through.
5. Add amchur and garam masala powder, and mix well.
6. Serve hot with roti, dal fry, and steamed rice.