

5Minute Bean Curry



Prep: 5 mins Cook: 10 mins

INGREDIENTS

- 2 tbsp Belicious Masala
- 1 onion, chopped
- 4 cloves garlic, chopped
- 3 tbsp oil
- 1 can diced tomatoes
- 2 cans your favourite beans, drained
- Rice or naan bread to serve

LET'S GET COOKING!

- 1. Sauté the onion and garlic in oil until soft.
- 2. Add belicious masala, stiring.
- 3. Add tomatoes and water as needed.
- 4. Let it cook on medium heat for 1 minute.
- 5. Add beans/chickpeas.
- 6. Let it cook on high for 5 minutes.
- 7. Serve with naan or rice.

DECORATION/ACCOMPANIMENT

Rice or naan bread



