

Butter Beans (Makhani)

Serves 4

Ingredients:

- 1 lbs lima beans (soak overnight).
- 3 tbsp Himalaya Butter masala;
- 1/2 cup sour cream/yogurt; 1onion;
- 1tbsp. vegetable oil
- Salt to taste
- 1/3 cup fresh coriander leaves (optional)

Method: Drain and boil lima beans in two cups of water until tender and set aside. Brown onion in a tablespoon of vegetable oil. Add Butter masala, cooked beans and sour cream. Add salt to taste. Simmer for a few minutes. Sprinkle with some fresh coriander leaves. Serve.