

Vegetarian Bean Curry



FOODSERVICE

SERVING SIZE: 6

Ingredients

- 1 1/2 fluid ounces Water
- 3/4 cup Diced Onion
- 2 tablespoons Minced Garlic
- 1/2 cup Carrot, 3/8" Diced
- 1/2 cup Diced Red Pepper 1/4 inch
- 3/4 cup Green Diced Pepper 1/4 inch
- 1 1/8 teaspoon Cumin
- 1 tablespoon Curry Powder
- 2 teaspoons Chili Powder
- 1/4 each Mustard, Ground
- 1/4 teaspoon Salt
- 1 liquid tablespoon Soy Sauce
- 1/2 cup Edamame, Blanched and Shelled
- 2 1/8 cups **Furmano's Vegetarian Beans**

In This Recipe



Extra Fancy Vegetarian Beans

Preparation

1. In a pot over medium heat, add Olive Oil.
2. Next, add Onion, Garlic, Carrot, Red Pepper, and Green Pepper. Saute until vegetables become tender.
3. Add Cumin, Curry Powder, Chili Powder, Ground Mustard, and Salt. Saute for 3 minutes.
4. Finally, add Soy Sauce, Edamame, and Furmano's Vegetarian Beans. Heat to 165*

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