

# Sri Lankan Bean Curry with Coconut Milk

Sri Lankan Bean Curry with Coconut Milk is a creamy and flavorful dish that pairs perfectly with rice or roti.

## Ingredients:

- 200g green beans, trimmed and cut into small pieces
- 1 cup thick coconut milk
- 1/2 cup thin coconut milk
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 1 small piece of ginger, grated
- 1 sprig curry leaves
- 2 green chilies, sliced
- 1/2 teaspoon turmeric powder
- 1 teaspoon chili powder
- 1 teaspoon mustard seeds
- 1/2 teaspoon cumin seeds
- 1 teaspoon salt (adjust to taste)
- 1 teaspoon lime juice
- 1 tablespoon oil

## Instructions:

1. Heat oil in a pan and add mustard seeds. Let them pop.
2. Add cumin seeds, onions, garlic, ginger, curry leaves, and green chilies. Sauté until fragrant.
3. Add the green beans, turmeric, and chili powder. Stir well.

4. Pour in the thin coconut milk and let it cook on medium heat for about 10 minutes.
5. Add the thick coconut milk and let it simmer for another 5 minutes until the beans are tender.
6. Season with salt and finish with lime juice.
7. Serve hot with rice or roti.

Enjoy this authentic Sri Lankan Bean Curry, rich in flavors and tradition!