

Curried Green Bean Salad

Servings: 8-10

Prep Time: 15min

Cook Time: 15min



Ingredients

- 1kg young green beans
- 3 onions, sliced
- 375ml brown grape vinegar
- 125ml water
- 10ml curry powder
- 10ml turmeric
- 250ml brown sugar
- 2-3 cloves garlic, crushed
- 10ml corn flour
- 12.5ml salt
- Freshly ground black pepper

Directions

1. Top and tail the green beans and cut into quarters or thirds
2. Boil the onions and beans until tender
3. Combine the remaining ingredients and bring to the boil
4. Add the beans and onions and bring to the boil again
5. Cool and serve at room temperature