Mixed Vegetable Curry

Ingredients

- 1 pound small potatoes, pared and cut in halves
- 1 pound fresh green beans, cut in 1-inch pieces
- 3/4 pound carrots, pared, quartered lengthwise and cut in 1-inch pieces
- 1 (9-ounce) package frozen peas
- 1/2 cup butter or margarine
- 1 Tbsp curry powder
- 1 1/4 tsp salt
- 1/8 tsp ground black pepper
- 1/4 cup plain yogurt
- 1 Tbsp tomato paste

Instructions

1. In a large covered saucepot cook potatoes, green beans and carrots together in boiling salted water to cover, until vegetables are barely tender, about 15 minutes.
2. Add peas; continue cooking until vegetables are just tender, about 5 minutes. Drain.
3. While vegetables are cooking, melt butter in a large skillet. Add curry powder, salt and black pepper. Saute until curry turns slightly browner, about 30 seconds.
4. Add vegetables; stir to coat well. Simmer until piping hot, about 5 minutes.
5. Remove from heat. Combine yogurt and tomato paste. Stir into vegetables.
6. Spoon onto a serving dish. Yields 5 cups, about 6 to 8 servings.

MIXED VEGETABLE CURRY

- 1 pound small potatoes, pared and cut in halves
- 1 pound fresh green beans, cut in 1-inch pieces
- ¾ pound carrots, pared, quartered lengthwise and cut in 1-inch pieces
- 1 (9-ounce) package frozen peas
- ½ cup butter or margarine
- 1 tablespoon curry powder
- 1¼ teaspoons salt
- ⅛ teaspoon ground black pepper
- ¼ cup plain yogurt
- 1 tablespoon tomato paste

In a large covered saucepot cook potatoes, green beans and carrots together in boiling salted water to cover, until vegetables are barely tender, about 15 minutes. Add peas; continue cooking until vegetables are just tender, about 5 minutes. Drain.

While vegetables are cooking, melt butter in a large skillet. Add curry powder, salt and black pepper. Saute until curry turns slightly browner, about 30 seconds. Add vegetables; stir to coat well. Simmer, until piping hot, about 5 minutes. Remove from heat. Combine yogurt and tomato paste. Stir into vegetables. Spoon onto a serving dish. Yields 5 cups, about 6 to 8 servings.

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