



Nepali Vegetable Curry

4-6 servings

INGREDIENTS

- 3 onions, sliced thin
- 3 cloves garlic, minced
- Dash of oil
- 4 tsp curry powder
- 6 cups potatoes, unpeeled, scrubbed and diced
- 4 1/2 cups broccoli, cauliflower, or cabbage, chopped
- 2 tomatoes
- Salt and pepper to taste
- 1/2 cup water

DIRECTIONS

1. In a large pot, sauté the onions and garlic with oil until on-ions are soft and translucent.
2. Add all remaining ingredients - sauté and cover.
3. Simmer until all veggies are tender.



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