

*"Tastier with your touch
from iftar to suhoor.."*



*Iskandarani
Fava Beans*

INGREDIENTS:

- California Garden fava beans with the Egyptian recipe
- 2 tablespoons of butter
- 2 tablespoons of oil
- 2 chopped onions
- 4 minced garlic cloves
- 2 green chilis
- A minced red bell pepper
- 3 chopped tomatoes
- 1 cup of chopped parsley
- Salt and pepper to taste

PREPARATION:

- Start by heating the pan and adding the butter, oil and onions, mix well
- Add the garlic and the bell peppers, followed by the tomatoes and parsley
- Leave the mixture to simmer, add the fava beans and top with salt and pepper.
- Serve warm and enjoy your Suhoor.



Serving size
4-6 across



Preparation Time
15-20 Min



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