

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



*Alexandrian
Fava bean*

INGREDIENTS:

- California Garden Peeled fava beans with chili
- California Garden plain fava beans
- Oil
- Chopped onions
- Green, Red & Yellow bell pepper
- Black pepper
- Salt
- Green cilantro
- The juice of half a lemon
- Cumin
- Chopped tomatoes
- Dukkah (as needed)
- (Cumin, minced garlic, chilli, lemon, vinegar, salt)

PREPARATION:

- In a pan heat up the oil, then add the onions and mix well, then add the peppers, then California Garden's peeled fava beans with chilli, and the plain fava beans. Then top these ingredients with salt, pepper, cumin, cilantro and mix well and leave them to cook for a few minutes and garnish with the chopped tomatoes. To make the Dukkah you will need: a teaspoon of the following: cumin, minced garlic, chilli peppers, lemon, vinegar,



Serving size
4-6 across



Preparation Time
50 Min



Visit our Instagram page for the full video of recipe and other quick and tasty recipes