



Ghormeh Sabzi

Kidney beans ½ kg

Meat 1 kg

8-10 dried lime

1 spoon salt

3-4 dl. dried mixed vegetables

Kidney beans should be soaked in water over night.

Cook the meat together with a chopped little onion and a tea spoon gurkmeja! In a pressure cooker.

The meat is ready after 15 minutes. Add dried vegetables, beans and limes in which you have made tiny little wholes.

Let it boil for about 30 minutes. Serve with with rice as cooked in Persian way.



There is no need to stake the vegetables, it will be delicious anyway!