DUMPLINGS WITH BUTTER BEANS

Ingredients

- 1/3 cup (85 ml) oil
- 1 large onion, grated
- 1 tsp (5 ml) red chillies, chopped
- 1 tsp (5 ml) **TOP CLASS Mild Curry Powder**
- 1 tsp (5 ml) **TOP CLASS Spice Mix Original Flavoured**
- 2 tomatoes, chopped
- 1 x 410 g tin butter beans drained
- 1 x 410 g tin baked beans
- 2 cups (500 ml) water

Dumplings

- 2/3 cup (165 ml) milk
- 1 egg
- 1 1/2 cups (375 ml) self-raising flour
- 1 tsp (5 ml) margarine
- 1 tsp (5 ml) green chillies, chopped
- 1 tsp (5 ml) **TOP CLASS Spice Mix Original Flavoured**
- 1 tsp (5 ml) **TOP CLASS Mild Curry Powder**

Method

1. Fry the onions until golden brown in colour. Add chilli, spices and the tomatoes. Cook for 3 - 4 minutes.
2. Add butter beans and baked beans and cook for 2 -3 minutes and then add water.
3. Dumplings: Beat the egg and milk together. Add the rest of the ingredients to make a very soft dough. Form into small balls and place over the lid for first 5 minutes.
4. Steam for a further 5 - 10 minutes on medium low heat.