

Green Bean Corn and Coconut Stir Fry

BY MAYA KAIMAL GOURMET JANUARY 2012

YieldMakes 6 servings

Ingredients

3/4 cup grated dried unsweetened coconut

3/4 teaspoon ground cumin

1/2 teaspoon ground coriander

1/8 teaspoon cayenne pepper

1/4 teaspoon ground turmeric

1 small fresh green chile, such as serrano, Thai, or jalapeño, slit lengthwise with stem end intact

2 garlic cloves, crushed

1/4 cup water

Salt

2 tablespoons vegetable oil

1 teaspoon brown mustard seeds

1/8 teaspoon hot red pepper flakes

1 pound green beans, thinly sliced crosswise (1/4 inch)

3 ears corn, kernels cut from cobs

Preparation

Stir together coconut, cumin, coriander, cayenne, turmeric, chile, garlic, 1/4 cup water, and 1/2 teaspoon salt in a small bowl.

Heat oil in a wok or 12-inch heavy skillet (not nonstick) over medium-high heat until it shimmers, then cook mustard seeds and red pepper flakes until mustard seeds begin to pop and/or turn gray. Add green beans and corn and stir-fry 8 minutes. Add coconut mixture and cook, stirring occasionally, until vegetables are tender, 8 to 10 minutes. If mixture becomes dry and begins to stick to bottom of wok, add a few tablespoons water. Season with salt.