Ingredients

* 1 tbs. salt
* 3.5 lbs. broccoli – trimmed
* 10 c. green beans - halved
* 4 c. edamame
* ¾ c. olive oil
* 15 medium onions – diced
* 4 tbs. black mustard seeds
* 3 c. curry leaves
* 12 dried chilies
* 7 limes – zested
* 6 tbs. lime juice
* 2.5 c. cilantro
* 2.5 c. grated coconut
* Water to halfway cover vegetables when blanching

Procedure

1. Bring salted water to a boil.
2. Add broccoli and green beans, blanch 3-4 minutes.
3. Add cold water, then drain.
4. Pat broccoli and green beans dry, set aside.
5. Return water to a boil, add edamame, blanch 2 minutes.
6. Run under cold water, drain, and pat dry.
7. Combine edamame with broccoli and beans, salt to taste, set aside.
8. Heat olive oil in sauté pan over medium heat.
9. Add onion and 1 tsp. salt, and cook for 4 minutes.
10. Add black mustard seeds, curry, chilies, and lime zest.
11. Fry for 2 minutes.
12. Pour everything over already prepped veggies, stir and set aside for 5 minutes.
13. Garnish with lime juice, cilantro, and coconut just before serving.