Ingredients:
- 1 medium sweet potato, unpeeled and diced
- 1 carrot, diced
- 1 onion, diced
- 3 different colored bell peppers (green, red, and yellow), diced
- 1 medium tomato, diced
- 1 teaspoon cumin seeds
- 1 tablespoon vegetable oil
- 2 cloves of garlic (crushed)
- ½ pound string beans
- Black pepper, cinnamon, turmeric, ginger, and salt to taste

Directions:
1. Add the sweet potato pieces to a saucepan, cover with water and boil for about 10 minutes.
2. Meanwhile, heat the vegetable oil in a large sauté pan over medium heat. Add cumin seeds and onion. Sauté for a few minutes.
3. Add boiled sweet potato pieces with remaining water, along with remaining ingredients and spices. Simmer for a few minutes.
4. Veggie combo is ready!