

Aloo Gobi



Ingredients

- 2-3 potatoes
- 1 head cauliflower
- 2 onions
- 1 tbsp minced garlic
- 1 tsp minced ginger
- 1 tsp cumin seeds
- 1 tsp garam masala
- 1 tsp ground coriander
- 1 tsp ground cumin
- 1/2 tsp ground turmeric
- 1/2 tsp chili powder

Method

1. Peel and dice potato, and immerse in boiling water.
2. Sauté ginger, garlic and cumin seeds.
3. Finely chop 1 onion and add to pan until onions turn translucent.
4. Drain and add the potatoes. Sauté for 2-3 minutes, then add a little water, cover, and cook until fork-tender.
5. Chop cauliflower head into bite-size florets and finely slice the second onion, and add to pan along with the remaining spices.
6. Stir for a few minutes to mix well and then cover and simmer until vegetables are cooked.

