

ALOO GOBI (Potato Cauliflower)

Instructions:

Heat oil and sauté cumin seeds for about a minute. Stir in garlic and ginger, and then add potatoes and cover. Wait a few minutes then stir in turmeric and chili powder and cover again. After another few minutes add tomatoes and simmer for about 5 more minutes. Next add cauliflower and mix well and cook on high heat for about a minute. Finally, lower heat, cover and simmer for about 15 minutes. Curry should be damp-dry.

Serves 3-4

Ingredients:

1 cup chopped Cauliflower
4 Potatoes cubed
1/4 cup of Oil
1 tsp Cumin seeds
1" of fresh Ginger
3 Garlic cloves
3/4 tsp Turmeric powder
1 tsp Red Chili Powder
3 Tomatoes
1 tsp Garam Masala
2 tsp Dhana Jeeru Powder

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