

Aloo Gobi

Ingredients:

4-5 medium sized potatoes cut into small pieces
1 cauliflower cut as small florets
3 medium sized onions diced into very small size
1-2 tomatoes diced
a little garlic and ginger preferably made into paste

1/2 - 1 spoon of the following spices:

garam masala
coriander+jeera masala
salt
chilli powder
turmeric
cumin seeds



Method:

1. Pour a little oil in the pan and add cumin seeds after the oil is hot.
2. After they splutter, add thinly diced onion and garlic and ginger paste
3. After the onions change color slightly, add tomatoes and let them cook a little
4. Then add turmeric, salt, red chilli powder, garam masala, coriander+jeera masala and cook on low to medium flame till the onions and tomatoes are cooked
5. Then add potatoes and stir well so that they all get coated well with onion and tomato masala.
6. After 1-2 mins add the cauliflower florets and adjust the salt accordingly.
7. Add a little water so that the curry would not burn and they all get mixed up well
8. Keep the lid and let the vegetables get cooked in low-medium flame while stirring or adding a little water occasionally as per requirement.
9. Once the potatoes and cauliflower are soft, adjust the spices according to your taste and it is ready to serve.

This can be garnished with cilantro leaves if you wish.

This serves 4-5 people and can be eaten with rice or roti or naan.

shared by: Manasa Pidatala (India)