

Aloo Gobi (adapted from www.quickindiancooking.com)

Serves 6-8

Ingredients:

- 3 very large red potatoes, peeled and cut into 1 inch chunks
- 1 cauliflower cut into florets
- 1 tbsp ghee
- 1 small onion, chopped fine
- 1 1/2 tsp garlic/ginger paste **or** 1 clove garlic minced and 1/2 inch ginger, grated
- 1 tsp ground cumin
- 1 tsp ground coriander
- 1/4 tsp turmeric
- 1/2 tsp chili powder
- 1 tsp garam masala
- 1 tsp salt
- 3/4 cup frozen peas

1. Heat the ghee and fry the onion and garlic/ginger paste. Throw in the potatoes, turmeric, chili powder, coriander and cumin. Add about a 1/2 cup of water, cover and cook the potatoes.
2. When the potatoes are almost cooked but still a little resistant to a fork, add the cauliflower. Cover the pot until cauliflower becomes soft. Be sure to add the cauliflower before the potatoes are fully cooked otherwise they will overcook. Toss in the frozen peas and heat through
3. Add salt and garam masala. Dish should be dry.

