

Ghar ki Aloo Gobi: Homelike Aloo Gobi

INGREDIENTS

- 1 and 1/2 tbsp neutral oil
- 1 cup diced potatoes
- 1 cup cauliflower florets

For the gravy base:

- 1 medium sized onion chopped
- 1 medium sized tomato chopped
- 1 tsp coarsely ground ginger
- 1 finely chopped green chili (optional)

Dry spices:

- 1 tsp cumin seeds
- 1 tsp turmeric
- 1 tsp coriander powder
- 1/2 teaspoon coarsely ground coriander and cumin seeds
- 1 tsp red chili powder

- Few roughly chopped coriander leaves
- Salt to taste

DIRECTIONS

Toss the vegetables:

1. In a wok or pan, add 1 tbsp oil and toss the potatoes and cauliflower florets until lightly golden on a medium flame.
2. Keep them aside in a plate.

Make the gravy:

1. In the same pan or wok, add 1/2 tbsp oil and add the cumin seeds.
2. When the seeds crackle, add the chopped onions.
3. Sauté the onions until pink, and then add the chopped ginger and green chilies.
4. Toss everything until the onions start changing color.
5. Quickly add the dry spices except the coarsely ground coriander and cumin seeds.
6. Mix for about 3-4 minutes or until the raw smell of turmeric disappears. Add splashes of water if the spices stick to the bottom of the pan/wok.
7. Add the tomatoes and mix everything together.
8. Add the coarsely ground coriander and cumin seeds at this stage when the tomatoes are squishy and juicy.
9. Mix again and then add some water and some salt. Cover the pan/wok and let the tomatoes cook for about 4-5 minutes.
10. Open and now add the tossed potatoes and cauliflower florets.
11. Add more water and salt to adjust the seasoning and consistency, and then cover the pan/wok again.
12. Cook until the vegetables are tender (not soggy). Open and add the fresh coriander leaves.

Enjoy it with your favourite flat bread and some chutney or pickle!