

# Aloo Gobi

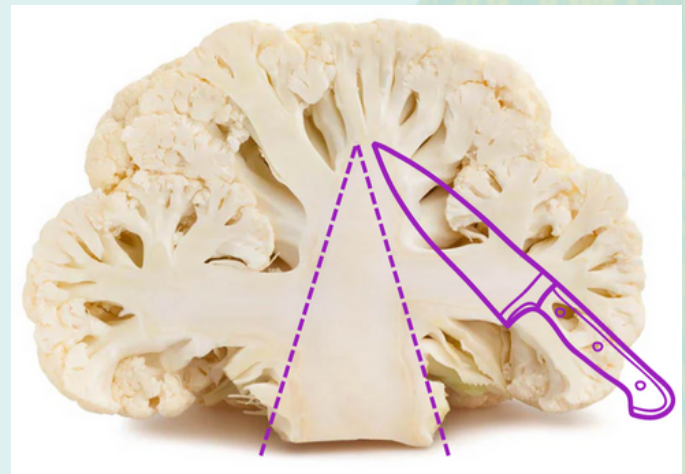
Serves 4–6

## Ingredients

1 head cauliflower, cut into 2–3 inch florets  
1 lb potatoes (~3 medium potatoes), peeled and cut into 1 inch cubes  
1 cup frozen peas  
1 onion, diced  
2 large tomatoes, minced  
2 cloves garlic, minced  
½ inch ginger, minced  
1 chili minced for more spicy, slit for less spicy  
¼ cup cilantro, diced  
1 small cinnamon stick  
3 cloves  
3 cardamom pods, cracked  
Or 1 tsp garam masala  
1 tsp chili powder  
1 tsp turmeric  
Salt  
Water

## Equipment

Cutting board  
Knife  
Oven  
Roasting sheet  
Medium pot or pan  
Cooking spoon  
Blender



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## Method

Preheat oven to 400. Toss potatoes and cauliflower in oil,  $\frac{1}{4}$  tsp turmeric,  $\frac{1}{2}$  tsp chili powder, and 2 tsp salt. Lay mixture out on baking sheet and bake for 20 minutes. After 20 minutes, take the pan out, flip the vegetables over and cook until done, about another 15 minutes.



Heat oil in a pan over medium high heat. When hot, add onions and a pinch of salt. Stir for 2 minutes and lower temperature to medium. When onions start to soften, add garlic, ginger, and minced chili. Cook together until onions turn translucent and begin to brown at the edges.



Add cinnamon, clove, and cardamom (or garam masala), and 1 tsp salt. Once fragrant, turn heat up to medium high again, add minced tomatoes and stir together. Cook the tomatoes down until the liquid has almost completely evaporated and the tomatoes have an umami aroma. The mixture should feel like a moist paste and should not stick to the bottom of the pan. Turn the heat off.

Carefully transfer the mixture into a blender, and blend, adding water little by little, until the consistency is the same as marinara sauce.



When the right consistency is reached, pour the mixture back into the pot and set heat to medium. When mixture begins to simmer, add roasted vegetables and frozen peas into mixture and cook together for 5 minutes or until flavors have melded. Add salt as needed. Garnish with diced cilantro.