

CULINARY DISCOVERY PAVILION

Sponsored by

MidwestLiving
A DOTDASH MEREDITH BRAND

ALOO GOBI WITH MASALA (SPICED POTATOES AND CAULIFLOWER)

Recipe by: Mamta Israni, CultureALL

Country: India

INGREDIENTS

- 3 TBSP oil (any neutral oil) + 1 tablespoon more if needed
- 2 large russet or Yukon potatoes, peeled and cut into thin wedges
- 2 tsp. ground cumin
- 1 tsp. ginger, minced
- 3-4 cloves garlic, minced
- 1 medium head cauliflower, cut into florets with 1-inch stalks
- ½ to 1 tsp. red chili powder (to taste)
- 1 tsp. turmeric powder
- 1 tsp. ground coriander
- 1 tsp. salt
- ¼ cup chopped fresh cilantro, or to taste
- Lemon (optional)

INSTRUCTIONS

1. Heat oil in a heavy skillet or wok over medium heat. Add potatoes and stir fry for about 10 minutes until potatoes start to turn golden and slightly crisp.
2. Add cumin, ginger, garlic and stir well.
3. Mix in cauliflower and add chili powder, turmeric, coriander and salt; stir to coat vegetables.
4. Add 1 more tablespoon of oil if vegetables look dry.
5. Cover skillet and cook over medium-low heat, stirring occasionally, until cauliflower and potatoes are softened, about 15-20 minutes. Sprinkle with cilantro and a squeeze of fresh lemon if desired.

**WORLD FOOD &
MUSIC FESTIVAL**

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