

Aloo Gobi

Ingredients

- 2 T Vegetable Oil
- 1 Red Chili (diced)
- 3 clv Garlic (minced)
- 4 t Ginger (grated)
- 1 t Garam Masala
- 1/2 t Ground Turmeric
- 1/4 t Cayenne Pepper
- 3 Russet Potatoes (peeled, cubed into 1" pieces)
- 1 Cauliflower (or 2 lbs., cut into 1-inch florets)
- 1 c Chicken Broth
- 0 ds Kosher Salt
- 0 ds Ground Black Pepper
- 1/4 c Cilantro (chopped)

Instructions

1. In a large skillet over medium-high heat, heat oil. Add chili, garlic, and ginger and cook until fragrant, 1 minute. Add garam masala, turmeric, and cayenne and cook until toasted, 1 minute more.
2. Add potatoes, cauliflower, and broth and season with salt and pepper. Reduce heat and cook, covered, until potatoes and cauliflower are tender, 15 minutes. Garnish with cilantro to serve.