



Aloo Gobi

Try our take on this Indian Classic. The addition of chickpeas makes it a complete meal.

Ingredients:

6 medium Yukon Gold potatoes (skins on), diced into 1 inch pieces
1 small head cauliflower cut into medium size florets
2 TBL oil and 2 TBL butter
2 medium onions, diced
2 cloves garlic, crushed
1 TBL Punjabi Garam Masala
2 tsp turmeric
2 tsp paprika
1 tsp celery seed
2 TBL soy sauce
Pinch chili flakes
1 cup cauliflower water
1 large can chickpeas

Instructions:

- 1 - Parboil potatoes in water.
- 2 - Cook cauliflower in enough water to cover and some salt, and reserve $\frac{1}{2}$ cup of the cooking liquid.
- 3 - Heat oil and butter in a large pot.
- 4 - Add onions and sauté until translucent, 5-10 minutes.
- 5 - Add garlic and cook 2 minutes.
- 6 - Add Punjabi Garam Masala, remaining spices and cauliflower water. Bring to a simmer.
- 7 - Add the chickpeas, cooked potatoes, cooked cauliflower and mix thoroughly together.
- 8 - Simmer on very low heat for 5-10 minutes to let the flavours mix. Serve with a generous dollop of and naan.

Spices Used: Punjabi Garam Masala

4 Servings