

Aloo gobi

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Indian potato-cauliflower dish made in an Instant Pot.

Saute until cumin seeds brown and mustard seeds pop.	3 T	oil
	1 t	cumin seeds
	½ t	black mustard seeds
Add and continue saute for about 6 minutes until onions begin to brown.	1	onion diced
	3	serrano peppers, minced
Add and saute for 30 seconds.	2 t	minced garlic
	2 t	minced ginger
Deglaze and mix.	¼ c	water
	1 lb	potatoes, peeled, 1 inch cubes
Move to Instant Pot (if sauteed elsewhere) and cook at high pressure for 3 minutes then quick-release pressure.		
Add florets. Sprinkle spices thereon. Cook at high pressure for 1 minute then quick-release pressure.	1	cauliflower, cut into florets
	1 t	paprika
	1 t	salt
	1 t	turmeric
	½ t	garam masala
	1 t	cayenne
Remove contents immediately to avoid overcooking! Garnish.		cilantro leaves, chopped