

# Aloo gobi

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Indian potato-cauliflower dish made in an Instant Pot.

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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

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