

Aloo gobi

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Indian potato-cauliflower dish made in an Instant Pot.

Steps

Saute until cumin seeds brown and mustard seeds pop.	3 T	oil
	1 t	cumin seeds
	1/2 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.	1/4 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.		
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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
	1/2 t	garam masala
	1 t	cayenne

Remove contents immediately to avoid overcooking! Garnish.		cilantro leaves, chopped
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