

Aloo Gobi



Aloo Gobi is a vegetarian dish made of cauliflower and potatoes cooked with Indian spices and a tomato and onion masala. This dish can easily be made vegan by skipping the cream in the last step.

Included in your kit



Ginger &
Garlic Mix



Cauliflower &
Potatoes



Dry Masala



Tomato &
Onion Paste



Cream
(Optional)



Cilantro



Chili Paste
(Optional)

From your kitchen



Pan w/ Lid



Spatula



Measuring Cup



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Ingredients: Cauliflower, Potatoes, Tomatoes, Tomato Puree, Onions, Cream, Canola Oil, Cilantro, Garlic, Ginger, Coriander (ground), Cumin (seeds), Salt, Garam Masala, Kashmiri Chili, Turmeric Powder, Cardamom (Green), Cinnamon (ground), Cloves, Coriander (seeds), Star Anise, Bay Leaves, Cardamom (Black), Mace, Peppercorn (Black), Peppercorn (White), Rose Petals.

Allergens:

Aloo Gobi

Instructions

1



Heat nonstick pan on low heat and add oil mixture from #1. Stir until golden brown (around 30 sec).

Optional: Add chili paste to desired spice level.

2



Add cauliflower & potato mixture from #2. Increase flame to medium heat and cook the veggies for 2-3 min.

3



Add dry masala from #3 and gently stir for 1 min, until the veggies are evenly coated in masala.

4



Add tomato & onion paste from #4 and cook for 2 min. Next, add $\frac{1}{4}$ cup water. Gently stir and let the curry cook for 2-3 min.

5



Optional: Add $\frac{1}{2}$ - $\frac{3}{4}$ of cream from #5 and cook for around 2 min.

6



Add the remaining cream for garnish (optional). Add cilantro from #6 for garnish and serve.