

Aloo Gobhi

1 head cauliflower
2 lbs potatoes
1 oz grated ginger
¼ cup olive oil
1 tsp whole cumin seeds
2 tsp celtic gray salt
½ tsp chili powder
½ tsp turmeric

Peel and cube potatoes, break cauliflower into flowerets

Fry ginger and cumin in oil until brown, then add remaining spices. Add vegetables, mix well, cook on low heat, covered until tender. Vegetables steam in their own juices so no need to add water.

Served best with rice dishes.