

Aloo Gobi

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	teaspoons	grated ginger root
1	tablespoon	ground coriander
1/4	teaspoon	turmeric
1	cup	water
2	tablespoons	peanut oil
1	large	serrano pepper - split down middle leaving halves attached
1	teaspoon	cumin seed
1	small	head cauliflower - cut into florets
1		russet potato - peeled and cut into 1/2" cubes
		kosher salt
2	tablespoons	cilantro - minced

Mix the ginger, coriander, turmeric, and 1/2 cup water in a small bowl. Set aside.

In a large pot, warm the oil over medium high heat until shimmering but not smoking. Add the serrano pepper, wait 30 seconds, and then add the cumin seeds and wait until done spluttering.

Add wet masala. Cook until thickens, deepens in color slightly, and oil oozes out of the perimeter of the masala, about 2 minutes.