

## **Aloo Gobi Ki Subzi (Potatoes and Cauliflower)**

### *Ingredients:*

- 3 tb vegetable oil
- ¼ tb mustard seed
- 1 pinch asafoetida power
- ¼ tb cumin seeds
- 1 pinch ground tumeric
- 1 hot green pepper, split down its length
- 3 tomatoes, chopped
- 2 tb minced fresh ginger root
- 1 potato, cubed
- 1 head cauliflower, broken into small florets
- ½ tb sugar
- salt



Heat oil, toss in the mustard seeds; when they start spluttering, add the asafetida, followed by the cumin seeds, tumeric powder and the green pepper. Add the chopped tomatoes and ginger; stir and sauté for a few minutes.

Add the potato, cauliflower florets, sugar and salt; stir well and cook until the potatoes are cooked and the cauliflower tender yet crunchy.

Serve this dish with Indian breads such as roti, chapatti or naan.