



# Aloo Gobi

1. Heat oil or ghee in a pan. Add cumin seeds and let them splutter.
2. Add chopped onions and sauté until translucent.
3. Add ginger-garlic paste and sauté for a minute.
4. Add chopped tomatoes and cook until they turn soft and mushy.
5. Add turmeric powder, coriander powder, and salt. Mix well.
6. Add cubed potatoes and cauliflower florets. Mix until well coated with spices.
7. Cover and cook until the vegetables are tender, stirring occasionally.
8. Sprinkle garam masala on top and mix well.
9. Serve hot with roti or rice.

Menu