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Soft potatoes and cauliflower florets are sautéed with cinnamon, dry ginger and turmeric and other spices and then pressure-cooked with rice for a tasty one-dish dinner. Served hot garnished with mint springs for a comforting dinner.

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Aloo Gobi Ka Pulao recipe - How to make Aloo Gobi Ka Pulao

Preparation Time: 10 mins. Cooking Time: 20 mins. Serves 4.

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Ingredients

1 1/2 cups long grained rice (basmati)

1 cup potato cubes

1 cup cauliflower florets

2 bayleaves (tejpatta)

5 to 6 cloves (laung / lavang)

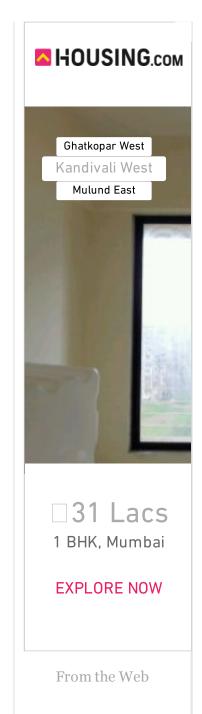
25 mm (1") piece cinnamon (dalchini)

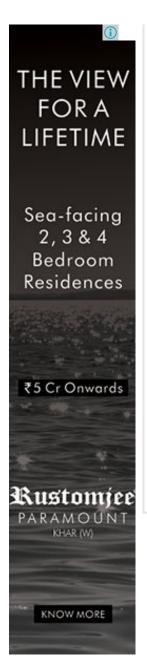
2 tsp turmeric powder (haldi)

1/4 tsp dried ginger powder (soonth)

Method

- 1. Clean, wash and soak the rice for approx. 15 minutes. Drain and keep aside.
- 2. Heat the oil in a pressure cooker and add the bay leaves, cloves and cinnamon.
- 3. When they crackle, add the turmeric powder, dry ginger powder, chilli powder, garam masala powder,





- 1 tsp chilli powder
- 1 tsp garam masala
- 2 tbsp oil

salt to taste

For the garnish

a few mint sprigs

- potatoes and cauliflower.
- 4. Sauté for 2 minutes and then add the rice.
- 5. Sauté for 2 more minutes, add 3 cups of hot water and salt and pressure cook for 1 whistle.
- Allow the steam to escape before opening. Separate each grain of rice very lightly with a fork.
- 7. Garnish with the mint springs and serve hot.

Accompaniments

Aam aur Chane ka Achaar Boondi and Pomegranate Raita Kaddu ka Raita Pachranga Achaar

RECIPE SOURCE: Chawal buy now

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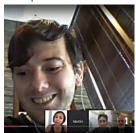


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