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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,

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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- 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.
6. 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 📷
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RECIPE SOURCE : Chawal 

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