**Cabbage Sabzi**

Prep time: 5 Min Cook time: 15 Min

**Ingredients:**

* 4 cups cabbage, rinsed and shredded
* 1 onion, finely chopped
* ½ tsp ginger garlic paste
* 1 tomato, finely chopped
* 1 potato, finely chopped
* ½ cup peas
* 3 tsp oil
* 1 tsp jeea
* 1 tsp kasuri methi
* ¼ tsp haldi
* ½ tsp red chilli powder
* 1 tsp dhaniya powder
* ¾ tsp low sodium salt
* ¼ tsp garam masala
* 2 tbsp coriander leaves, finely chopped

**Instructions:**

1. In a large kadai (wok), heat oil and sauté cumin seeds (jeera) and dried fenugreek leaves (kasuri methi) until they become aromatic.
2. Add chopped onions and ginger-garlic paste, and sauté well. Then add chopped tomatoes and sauté until they turn mushy.
3. Now add the chopped potatoes and cook until they are tender.
4. Add turmeric powder (haldi), red chili powder, coriander powder (dhania powder), and salt. Sauté well to combine.
5. Add the chopped cabbage and peas, and mix well.
6. Cover and cook until the cabbage, peas, and potatoes are fully cooked.
7. Finally, add garam masala and chopped coriander leaves (dhaniya), and mix well.
8. Serve hot with roti or steamed rice and dal.