**Gobi Masala**

Prep time: 15 Min Cook time: 15 Min

**Ingredients:**

* 3 cups cauliflower florets, rinsed
* 2 onions, finely chopped
* 2 tomatoes, finely chopped
* 2 tsp ginger-garlic paste
* ½ tsp garam masala
* 1 tsp red chili powder
* 2 tsp coriander powder (dhaniya)
* ¼ tsp turmeric (haldi)
* 1 sprig curry leaves
* Low sodium salt, to taste
* 2 tbsp oil
* 1 tsp fennel seeds (saunf)
* 1 inch cinnamon stick (dalchini)
* 1 green cardamom
* 1 clove
* 2 tbsp fresh coriander leaves, chopped

**Instructions:**

1. Heat oil in a heavy-bottomed pan. Add fennel seeds, cardamom, cinnamon, and clove.
2. Add curry leaves and chopped onions; fry until translucent.
3. Stir in ginger-garlic paste and fry for 2 minutes.
4. Add chopped tomatoes and salt; cook until soft.
5. Mix in garam masala, red chili powder, coriander powder, and turmeric; fry for 3-4 minutes.
6. Add cauliflower florets and ¼ cup water; mix well. Cover and cook on medium heat until the cauliflower is tender.
7. Garnish with chopped coriander leaves and serve hot with roti or steamed rice and dal.