

Aloo Gobi Matar

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Ingredients

for the curry:

2 cup cauliflower florets
2 cups peeled & chopped potatoes
1 or 1.5 cups fresh or frozen peas
2 small bay leaves or 1 large bay leaf
1 or 2 green chilies, slit
 $\frac{1}{2}$ tsp cumin seeds
 $\frac{1}{4}$ cup chopped onion
 $\frac{1}{2}$ tsp turmeric powder
 $\frac{1}{2}$ tsp red chili powder
 $\frac{1}{2}$ tsp turmeric powder
1 tsp coriander powder
1 tsp kasuri methi/dry fenugreek leaves, crushed (optional)
2 tbsp oil
few coriander leaves for garnishing
salt as required

for the masala paste:

$\frac{1}{2}$ cup chopped onion
3 medium size tomatoes, chopped
 $\frac{1}{2}$ inch ginger
3-4 garlic cloves

Directions

Firstly, rinse and chop all the veggies.
Keep the cauliflower florets in salted water for 15-20 minutes.
Then drain the florets and keep aside.
Blend the onion, tomatoes, ginger and garlic to a smooth paste.
No need to add water while blending as the tomato juices help in the blending process.
Heat oil in a pan.
Fry the cumin first with the bay leaves.
Add the chopped onions and fry till light brown.
Add the ground onion-tomato paste
Stir and then add all the spice powders, one by one.
Fry the masala till the oil starts to leave the sides.
The oil should start leaving the masala.
This technique is also called as bhunao in hindi as is a must to get that right taste and flavor in the recipe.
Keep on stirring so that the masala does not stick to the pan.
This might take around 7-9 minutes.
Now add the cauliflower florets, potatoes and peas.

Add 3 cups water and stir the curry.

Finally add the slit green chilies and salt.

Let the whole curry come to a boil.

Then cover with a lid and let the curry simmer till the veggies are cooked.

Finally add crushed kasuri methi leaves

Garnish with coriander leaves and serve hot with some naan, rotis or steamed rice.

The curry can also be served with bread.