



## Aloo Gobi Recipe

### Ingredients

- Sachet MAGGI Masala-ae-Magic
- Tablespoons Oil
- Teaspoon Jeera
- 1/4 1/4 Teaspoon Turmeric Powder
- 1/2 1/2 Teaspoon Red Chilli Powder
- Teaspoon Coriander Powder
- gms Potato (Cut Into Small Cubes)
- gms Cauliflower
- Pinch Salt
- Tablespoons Coriander Leaves (Chopped)

### Instruction

1. Start by heating 2 tablespoons of oil in a karahi or a deep frying pan over medium heat. Once the oil is hot but not smoking, add 1 teaspoon of cumin seeds. Let the cumin seeds sizzle and crackle in the oil, releasing their nutty aroma. This should take about 30 seconds. As soon as the cumin seeds start to crackle, quickly add 0.25 teaspoon of turmeric powder, 0.5 teaspoon of red chili powder, and 1 teaspoon of coriander powder. Stir the spices immediately to prevent them from burning. This will allow the spices to infuse their flavors into the oil, creating a fragrant base for the dish.
2. Once the spices are well sautéed, immediately add 350 grams of peeled and diced potatoes along with 250 grams of chopped cauliflower florets to the karahi. Add a pinch of salt to help the vegetables release their moisture and to enhance the overall flavor. Stir the mixture well to ensure that the potatoes and cauliflower are evenly coated with the spiced oil. Reduce the heat to low, cover the karahi with a lid, and let the vegetables cook slowly. Stir occasionally to prevent sticking and to ensure even cooking. The potatoes should be tender, and the cauliflower should be cooked through but still slightly firm to retain some texture. After the vegetables are cooked, sprinkle in 1 sachet of MAGGI Masala-ae-Magic. This will add an extra layer of flavor to the dish. Mix everything well so that the seasoning is evenly distributed. Sauté the mixture for another 2 minutes on low heat, allowing the spices to meld with the vegetables. Once done, remove the karahi from the flame and let it cool slightly before serving.
3. Garnish with 3 Tbsp coriander leaves. Serve hot. Whether it's a casual weekday dinner or a festive celebration, this recipe suits every occasion and is widely loved. As versatile as it is delicious, Aloo Gobi Recipe finds a place in the daily kitchens of families, each home infusing its unique touch into this timeless dish. Have leftover Aloo Gobi Masala? Take your culinary adventure

beyond the ordinary by giving your classic Aloo Gobi Ingredients a yummy upgrade! For a creative twist, repurpose last night's sabji into a delectable stuffing, and make some mouthwatering Aloo Gobi Parathas – an ideal addition to your child's school tiffin that adds both convenience, nutrition and deliciousness!

**Nutrition**

**19 Minutes**

Carbohydrates	12.98 g
Energy	105.53 kcal
Fats	5.38 g
Protein	2.2 g

**6 Servings**