

Roasted Aloo Gobi

On the counter was a head of cauliflower, 5 medium yukon potatoes, and a small sweet fresh from the farm cabbage just asking to become something yummy. What could I create with such a short amount of hands-on time? A roasted aloo gobi came to mind and I began perusing recipes for inspiration. What I landed on was a Priya Krishna and Meera Sodha mash-up that was so yummy I wish I had made more.

Ingredients

- Grapeseed cooking oil
- 1 teaspoon cumin seeds
- 1 inch each of fresh ginger and turmeric, grated with a microplane
- 1-2 finger chili- sliced thin, include as much or as little as you enjoy
- Red onion, peeled and thinly sliced
- Cauliflower cut into bite sized florets
- Yukon gold or red potatoes cut into cubes of similar size to the cauliflower
- Young sweet cabbage, cored and finely sliced

Directions

1. Heat oven to 425 degrees with fan if available.
2. Place potato pieces in a large bowl with just enough oil to lightly coat, season with salt. Spread on a parchment paper covered baking sheet in a single layer.
3. Place on a low rack in the hot oven.
4. Repeat the process with cauliflower pieces, adding after the potatoes have cooked for 10 mins.
5. Roast veggies for approx 25-35 mins, depending on their

size, until golden in color and fork tender.

6. In the meantime heat oil in a dutch oven over medium heat. Add cumin seeds, when they pop, add onions and thinly sliced chili, reducing heat and saute until onions begin to melt. Grate fresh ginger and cumin into the mixture and add cabbage. Stir the veggies well to combine with seasonings, cover dutch oven and cook until the cabbage is tender. You may need to add a splash of water but not too much. When cabbage is cooked completely, test seasonings, adding more salt, chili, turmeric, etc as needed.
7. When potatoes and cauliflower are ready add them to the cabbage mixture, stirring carefully not to break up the pieces yet enough to combine the spices. Simmer for just a few minutes and remove to serve.

Enjoy!