

Aloo Gobhi Adraki

INGREDIENTS

250 gm potato

20 gm ginger

1 tsp red chilli powder

1 cup tomato puree

2 tsp lemon juice

500 gm cauliflower

2 tbsp vegetable oil

2 tsp coriander powder

For Garnishing:

1 tsp of coriander leaves (hara dhania)

METHOD

1. Slice the potatoes into finger shapes.
2. After this, fry it in a medium-sized pan along with cauliflower.
3. Take another pan, add all the ingredient and mix it well until it turns golden brown. Now, add the fried gobhi and aloo.
4. Chop the ginger and coriander leaves in a bowl.
5. Now, add chopped ginger to the pan and mix well with the rest of the ingredients.
6. Garnish it with chopped coriander leaves and serve hot!

