



Yield: 10 servings

2 ounces canola oil
1 tablespoon cumin seeds
1 large onion, chopped
1/2 teaspoon turmeric
1 teaspoon ground coriander
1 teaspoon ground cumin
1/2 teaspoon chili powder
8 ounces canned diced tomatoes, drained
2 potatoes

6 ounces water, at room temperature
1 cauliflower
4 ounces frozen green peas
1 green chile, seeded and split lengthwise *
kosher salt, to taste
1/2 teaspoon garam masala
1 tablespoon cilantro leaves, whole,
chopped

Peel potatoes and cut into sticks about 1/2 x 1/2 x 2 inches and reserve in a bowl of water to keep them from browning.

Break cauliflower into florets and reserve.

Heat oil and fry cumin seeds until they pop; add turmeric, coriander, cumin, and chili powder and fry 2-3 minutes.

Add tomatoes and onions; cook stirring for 2-3 minutes.

Add potatoes and water; bring to a boil, cover and simmer until potatoes are half cooked

Add cauliflower. Cover and simmer until potatoes are tender.

Add peas, chilies, salt and garam masala; cover and cook for 5 minutes.

Remove from heat and add cilantro.

* Choose your chili for flavor and the amount of heat you want. I usually use a jalapeno or a serrano.



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