

# DINNERLY



## Aloo Gobi (Indian Cauliflower & Potato Curry)

with Basmati Rice



40-50min



2 Servings

The best way to chomp with confidence? Correct pronunciation! Say it loud and proud: "uh-loo gow-bee". We've got you covered!

## WHAT WE SEND

- 5 oz basmati rice
- 1 potato
- 1 head cauliflower
- 1 yellow onion
- 1 piece fresh ginger
- 2 plum tomatoes
- ¼ oz fresh cilantro
- ¼ oz chaat masala spice
- ½ lb pkg ready to heat chicken

## WHAT YOU NEED

- garlic
- neutral oil
- kosher salt & ground pepper

## TOOLS

- small saucepan
- microwave
- microplane or grater
- large skillet

## ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 690kcal, Fat 29g, Carbs 97g, Protein 13g



### 1. Cook rice

In a small saucepan, combine **rice** and **1¼ cups water**; bring to a boil. Cover and cook over low heat until liquid is absorbed, 17–20 minutes. Keep covered off heat until ready to serve.



### 2. Prep potato & cauliflower

Peel **potato**; cut into 1-inch pieces. Trim stem end from **cauliflower**, then cut half into 1½-inch florets (save rest for own use); discard core.

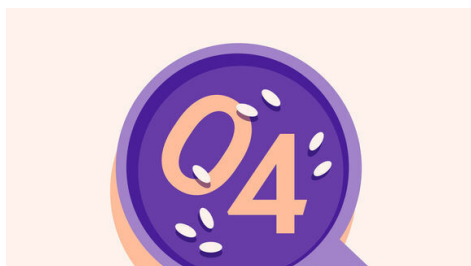
In a large bowl, combine **potatoes and cauliflower**. Microwave, covered, until vegetables are nearly tender with a slight bit of resistance when pierced with a fork, stirring halfway through, 5–7 minutes.



### 3. Prep ingredients

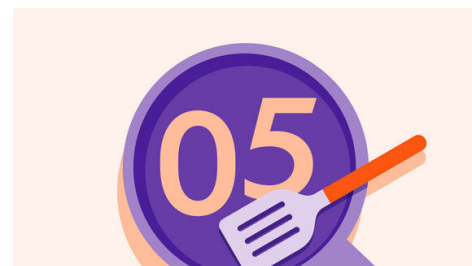
Finely chop **onion**. Finely grate ½ **tablespoon each of ginger and garlic**. Cut **tomatoes** into ¼-inch pieces. Finely chop **cilantro leaves and stems**.

In a large skillet, heat **2 tablespoons oil** over medium-high. Add **potatoes and cauliflower** and cook, flipping pieces occasionally, until deeply browned in spots, 4–5 minutes. Return to bowl.



### 4. Cook masala

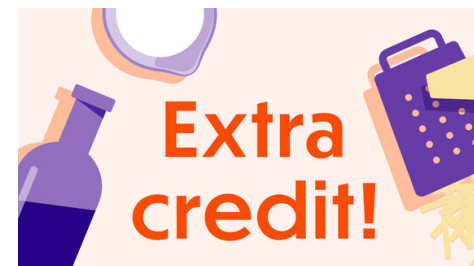
Heat **2 tablespoons oil** in same skillet over medium-high; add **onions** and **a pinch of salt**. Cook, stirring, until onions are golden brown, 4–5 minutes. Add **ginger, garlic**, and **1½ teaspoons chaat masala**; cook, stirring, until fragrant, 30 seconds. Add **tomatoes** and **a pinch of salt**; cook until tomatoes have completely broken down and released their juices, 4–5 minutes.



### 5. Finish & serve

Add **potatoes, cauliflower**, and **¼ cup water** to skillet. Cook, gently stirring, until **sauce** is thickened and vegetables are evenly coated, 1–2 minutes. Remove from heat and stir in **cilantro**; season to taste with **salt** and **pepper**.

Fluff **rice** with a fork. Serve **aloo gobi** with **rice** alongside. Enjoy!



### 6. Check us out!

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