

# HOW TO INSTANT POT

## ALOO GOBI

(INDIAN-SPICED POTATOES & CAULIFLOWER)

Serves 4

### Ingredients

- 1 tablespoon peanut oil
- 1 teaspoon cumin seeds
- 2 cups cubed (1/2") potatoes
- 1 teaspoon salt
- 1 teaspoon garam masala
- 1/2 teaspoon ground turmeric
- 1/4 teaspoon ground cumin
- 1/2 teaspoon ground coriander
- 1/4 teaspoon cayenne
- 1 cup diced tomato
- 1/4 cup water
- 4 cups large cauliflower florets
- 1/4 cup chopped fresh cilantro
- Warm naan, for serving

### Directions

- Heat the Instant Pot by selecting "Saute" and adjust to More for high heat. Add peanut oil and heat until it shimmers. Add cumin seeds and stir. Cook until they begin to sputter.
- Add potatoes. Saute, stirring occasionally, 2-3 minutes, until they begin to brown and crisp.
- Add salt, garam masala, turmeric, cumin, coriander, and cayenne. Saute 1 minute. Add tomato and water. Stir, scraping up any browned bits from bottom of IP bowl. Add cauliflower and gently stir. Lock lid in place. Select Manual ; adjust pressure to Low and time to 3 minutes.
- After cooking, use quick pressure release. Carefully remove lid.
- Top with cilantro Serve with naan.