

Aloo Gobi

Ingredients

¼ cauliflower cut into florets	1 can chopped tinned tomatoes
1 potato, peeled and quartered	1 tsp ground cumin
1 onion diced	1 tsp coriander
Handful of frozen peas	1 tsp garam masala
Handful of frozen sweetcorn	½ tsp turmeric
1 clove crushed garlic	pinch salt and pepper
Small piece of ginger finely chopped	250ml vegetable stock

Method

- 1 Heat a bit of oil in a pan and fry off the onion, garlic and ginger until translucent.
- 2 Add the vegetables and spices, including salt and pepper. Stir until the vegetables are covered with the seasoning.
- 3 Add the vegetable stock and allow to simmer until the vegetables start to soften.
- 4 Add the tomatoes, cover and allow to simmer until cooked.

