

ROASTED ALOO GOBI

Serving 4

INGREDIENTS:

500 g potatoes
500 g cauliflower
1 tsp garlic
1 tbsp ginger
¼ tsp turmeric
1 tsp coriander
1 tsp cumin
¼ tsp cayenne
2-3 tbsp cooking oil
1-2 tsp lemon juice
3 tbsp cilantro

PREPARATIONS:

1. *Preheat oven to 200 C degrees.*
2. *Cut potatoes into one-inch cubes.*
3. *Cut up cauliflower. Keep separate.*
4. *Place potatoes in a bowl and toss with spices.*
5. *Place cauliflower in a bowl and toss with spices.*
6. *Spread veggies out on cookie sheets and in a single layer. Bake for 25-30 minutes.*
7. *Remove from oven, stir and return to oven until potatoes are cooked.*
8. *Cauliflower should be cooked with the 30 minutes.*
9. *Mix potatoes and cauliflower together in a bowl. Garnish with cilantro.*