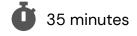






# Indian Roast Aloo Gobi

A warming roast salad with charred cauliflower, chickpeas and potato tossed with fragrant Indian spices, sweet onion and ginger, finished with a squeeze of lime and a fresh coriander topping.







# Make a curry instead!

Cook the cauliflower, potato, tomatoes and chickpeas with the spices, ginger and coconut milk. Serve over rice with lime wedges.

TOTAL FAT CARBOHYDRATES

86g

#### FROM YOUR BOX

CAULIFLOWER	1/2
MEDIUM POTATOES	2
CHICKPEAS	400g
RED ONION	1
GINGER	1 piece
ALOO GOBI SPICE MIX	1 packet
LEBANESE CUCUMBER	1
CORIANDER	1 packet
CHERRY TOMATOES	1 packet (200g)
LIME	1

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper

#### **KEY UTENSILS**

oven tray, large frypan

#### **NOTES**

You can toss the salad on the oven tray if your pan isn't large enough.

Aloo Gobi spice mix: ground turmeric, curry powder, cumin seeds, black mustard seeds, ground paprika.





#### 1. ROAST THE VEGETABLES

Set oven to 220°C.

Cut cauliflower into florets and dice potatoes (into similar size pieces). Drain chickpeas. Toss on a lined oven tray with oil, salt and pepper. Roast for 25-30 minutes until tender and cooked through.



# 2. SAUTÉ THE AROMATICS

Meanwhile, finely dice onion. Peel and grate ginger. Add to a large frypan over medium heat with 2 tbsp olive oil. Stir in aloo gobi spice mix and cook for 6-8 minutes until fragrant. Take off heat.



#### 3. PREPARE THE TOPPING

Cut cucumbers into angular pieces. Chop coriander and toss together.



### 4. TOSS THE SALAD

Halve tomatoes and add to pan with roast vegetables and chickpeas (see notes). Gently toss until well coated. Add zest and juice from 1/2 lime (wedge remaining).



## **5. FINISH AND SERVE**

Transfer vegetables to a serving bowl. Scatter with cucumber and coriander mix. Serve with lime wedges.





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