

Glazed Cauliflower with Ginger

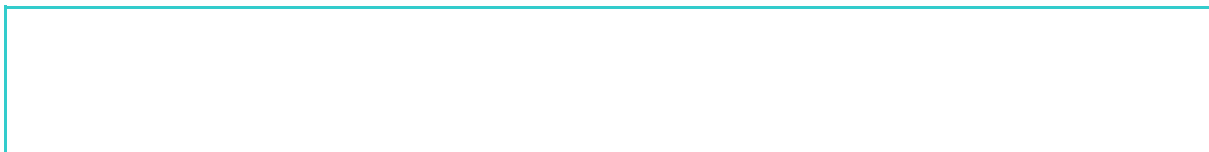
Category: Indian

Servings: 4

Rating: 10

Source: Classic Indian Cooking

Description:



Ingredients:

.cauliflower	1 small head
potato	2 medium peeled and diced in 1/2" dice
vegetable oil	4 tablespoon light
coriander seeds	1/2 teaspoon
.cumin seeds	1/4 teaspoon
ginger	2 tablespoon shredded root
jalapeno pepper	2 seeded and chopped
turmeric	1/2 teaspoon
.kosher salt	1/4 teaspoon
peas	1/3 cup thawed frozen
lime juice	1 teaspoon
cilantro	2 tablespoon chopped

Instructions:

Clean and separate the cauliflower into florets. Heat the oil over medium-high heat. When the oil is very hot, add the coriander and cumin and fry for 10s, until the seeds turn dark brown. Add the ginger and chilies and stir for 10 more seconds. Immediately add the turmeric and salt and follow at once with the cauliflower and potatoes. Mix well and add 1/4c hot water. Reduce heat to low, cover, and steam for 20m, or until the potatoes are cooked through. Increase heat to medium and stir-fry to evaporate any liquid. Add the lime juice and cilantro, toss, and serve.