

# Cauliflower Delight



Serve with Naan bread.

**1 pound russet or Yukon Gold potatoes, peeled, cut into 1 inch cubes, and submerged into a bowl of cold water to prevent browning.**

**2 Tablespoons of canola oil**

**4 large cloves garlic, finely chopped**

**3 Tablespoons fresh ginger finely chopped**

**2 teaspoons Bin bhuna hua garam masala**

**1 ½ teaspoons coarse kosher or sea salt**

**¼ teaspoon ground turmeric**

**1 pound cauliflower, cut into 2-inch florets**

**1 can diced tomatoes**

**¼ cup finely chopped fresh cilantro leaves and tender stems**

**Dried raisins rehydrated in boiling water and drained for garnish (optional)**

Drain the potatoes and pat dry with paper towels

Heat the oil in a large skillet over medium-high heat. Add the garlic and ginger, and stir-fry until they turn light brown, about 1 minute. Lower the heat to medium and add the potatoes, garam masala, salt, and turmeric. Continue to stir-fry until the spices cook and smell fragrant, about 2 minutes.

Toss in the cauliflower and the tomatoes with their juices, and stir, but not too much. Cover the skillet and simmer over medium-low heat, stirring occasionally, until the vegetables are tender, 30-35 minutes (The acidity of the tomatoes will keep the vegetables from cooking too quickly).

Stir in the cilantro and serve.

Tip: You can substitute a 1-pound bag of frozen cauliflower florets; there's no need to thaw them before you add them to the recipe.