



Indian-Style Curry with Potatoes, Cauliflower, Peas, and Chickpeas

serves 4 to 6 as a main course

This curry is moderately spicy. For more heat, use an additional half chile. You can substitute 2 teaspoons ground coriander, 1/2-teaspoon ground black pepper, 1/4-teaspoon ground cardamom, and 1/4-teaspoon ground cinnamon for the Garam masala. Serve with Basmati Rice Pilaf.

- 2 Tbsp. Curry powder(sweet or mild)
- 1 1/2 Tsp. Garam masala(see note above)
- 2 Oz vegetable oil
- 2 Medium onions, minced
- 12 Oz red potatoes, cut into 1/2-inch pieces
- 3 Medium cloves garlic, minced
- 1 Tablespoon finely grated fresh ginger
- 1 Serrano chiles, minced
- 1 Tbsp. tomato paste
- 1/2 Medium head cauliflower, cut into 1-inch florets
- 2 **Cups ¼ in. diced tomatoes, fresh or canned**
- 1 1/4 Cups water
- 1 Can chickpeas, drained and rinsed
- Salt
- 8 Ounces frozen peas (about 1 1/2 cups)
- 1/4 Cup heavy cream or coconut milk

- Toast curry powder and garam masala in small skillet over medium-high heat, stirring constantly, until spices darken slightly and become fragrant, about 1 minute.
- Remove spices from skillet and set aside.
- Heat 3 tablespoons oil in large Dutch oven over medium-high heat until shimmering. Add onions and potatoes and cook, stirring occasionally, until onions are caramelized and potatoes are golden brown on edges, about 10 minutes.
- Reduce heat to medium. Clear center of pan and add remaining tablespoon oil, garlic, ginger, chile, and tomato paste; cook, stirring constantly, until fragrant, about 30 seconds.
- Add toasted spices and cook, stirring constantly, about 1 minute longer.
- Add cauliflower and cook, stirring constantly, until spices coat florets, about 2 minutes longer.
- Add tomatoes, water, chickpeas, and 1 teaspoon salt; increase heat to medium-high and bring mixture to boil, scraping bottom of pan with wooden spoon to loosen browned bits.
- Cover and reduce heat to medium. Simmer briskly, stirring occasionally, until vegetables are tender, 10 to 15 minutes.
- Stir in peas and cream or coconut milk; continue to cook until heated through, about 2 minutes longer. Adjust seasoning with salt and serve immediately.