

Cauliflower in Green Masala

- 1 bunch coriander leaves
- 1 bunch of green garlic
- 6 green chilies
- 1 small cauliflower, divide it into 2 large florets, cleaned
- 1 inch ginger
- 3-4 spring onions
- 2 small tomatoes, finely chopped (preferably, green tomatoes)
- 1/4 teaspoon turmeric powder
- 1/2 teaspoon garam masala powder
- 1 tablespoon oil
- salt

Grind together the coriander leaves, green garlic, chilies, ginger and spring onions. This will give you the 'green masala'. Heat oil in a non-stick skillet. Fry the above ground green masala in it till some of it evaporates, stirring on and off, for 18-20 minutes, on medium flame. Add tomatoes to the masala. Mix in salt, turmeric powder and the garam masala. Mix in cauliflower florets and coat well with the masala paste. Cover the skillet. Cook with an occasional sprinkling of water on low flame for 20-30 minutes, turning occasionally, for even cooking.