

Katā Hu'ā Patta

Gobi Salad

AKA: Indian Coleslaw



Yield: Serves 8-12

Ingredients:

- 1 lb Green Cabbage (**Patta Gobi**) - finely shredded
- 2 Bunches Green Onions (**Hara Pyaz**) - sliced thin
- 1 Green Chile (**Hara Mirch**) - minced fine
- ½ inch piece Fresh Ginger (**Adrak**) - grated into a paste
- ½ Cup Fresh Coriander (**Dhania Patta**) - fine chopped
- ¼ Cup Roasted, Unsalted Peanuts OR Cashews (**Mungphali / Kaju**)
- 3 Tbs Grape Seed Oil (**Draksh-bij Tel**) - separated
- 2 Tbs Jaggery (**Gur**) - grated fine
- 1 Tbs Cider Vinegar (**Jamun Sirka**)
- 1 Tbs Kosher Salt (**Namak**)
- 2 tsp **Chaat Masala**
- 2 tsp Black Mustard Seed (**Rai**)
- ½ tsp Ground Cumin (**Jeera**)
- ½ tsp Black Pepper (**Kali Mirch**)
- ¼ tsp Turmeric Powder (**Haldi**)
- ⅛ tsp Red Chile Powder (**Lal Mirchi**)
- Juice of 1 Lime (**Nimbu Ras**)

Preparation:

- 1) Place peanuts or cashews in a clean coffee grinder, small food processor, or mortar and pestle and grind until the consistency of coarse bread crumbs (DO NOT over process into 'butter') - Set aside
- 2) In a large bowl, whisk together the ginger, 2 Tbs grape seed oil, jaggery, vinegar, salt, chaat masala, cumin, pepper, red chile powder, and lime juice until smooth and well combined
- 3) Fold in Cabbage, green onion, chile, and fresh coriander - Gently mix until completely coated
- 4) Heat the remaining 1 Tbs of grape seed oil in a small skillet over medium-high heat until shimmering - Add mustard seeds and fry until they pop (apx 30 seconds) - Remove from heat and add the turmeric powder and stir until well combined - Allow to cool for 5 minutes
- 5) Once cooled for 5 minutes, pour the oil/mustard seed/turmeric over the salad and toss to combine
- 6) Adjust seasoning with additional chaat masala, cumin, pepper, salt, and/or lime juice
- 7) Cover and chill in refrigerator for a minimum of 30 minutes (up to 2 hours) for flavors to meld
- 8) Add peanuts/cashews and toss to combine just before serving
- 9) Serve slightly chilled or at room temperature