

## **Cabbage with Peas (Bund Gobi Aur Matar)**

Serves 4

1 lb. green cabbage  
5 oz. frozen peas  
5 T. vegetable oil  
2 t. whole cumin seeds  
2 bay leaves  
1/4 t. turmeric  
1/4 t. cayenne  
1 jalapeno pepper, de-seeded, very finely chopped  
3/4 t. salt  
3/4 t. sugar  
1/4 t. garam masala

1. Chop the cabbage into ling shreds. Put the peas in a strainer and run warm water over them to separate.
2. Heat the oil in a fairly deep pot on medium high. When hot, put in the cumin seeds and bay leaves. in a few seconds put in the cabbage and peas and stir. Add the turmeric and cayenne. Stir. Cover turn heat to low and cook for 5 minutes until the vegetables are just tender. Add the jalapeno pepper, salt and sugar. Stir. Cover and cook on low for another 2-3 minutes. Add the garam masala and stir.
3. Serve immediately.