

This is another popular classic dish, usually served during festival season. Baby potatoes or new potatoes are cooked with a creamy and delicious onion and tomato sauce. Dum aloo is incredibly rich because the potatoes are fried beforehand and then added to the sauce. For this Instant Pot version, we pressure cook the potatoes and the sauce together. You can panfry the potatoes lightly on Sauté in the Instant Pot before pressure cooking.

**Makes 4 servings • Soy-free • Nut-free option •
Gluten-free**

1 teaspoon safflower or sunflower oil
1.cup (160 g) finely chopped red onion
3/4 teaspoon plus a pinch of salt
2.teaspoons minced fresh ginger
3.garlic cloves, minced (about 11/2 teaspoons)
3 medium-size tomatoes, pureed (about 21/4 cups [560 g])
1/2 teaspoon paprika
1/2 teaspoon ground turmeric
1/2 teaspoon garam masala
14 to 20 baby potatoes, peeled (use 20 if they are 1 inch [2.5 cm] or smaller)
1/2 cup (120 ml) water
1/4 cup (60 ml) Large-Batch Cashew Cream (page37), or 3 tablespoons raw cashews blended with 1/4 cup (60 ml) water
2 teaspoons dried fenugreek leaves (kasuri methi), optional
Chopped fresh cilantro, for garnish

1. Preheat the Instant Pot by selecting the Sauté setting. Heat the oil in the preheated pot for a few seconds, then add the onion and a pinch of salt and cook until the onion is translucent, about 2 minutes. Add the ginger and garlic and cook for 1 minute. Stir in the pureed tomatoes, paprika, turmeric, garam

masala, and remaining 3/4 teaspoon of salt and cook until almost at a boil, for about 2 minutes. Select the Cancel setting. Give it a good stir to pick up anystuck bits.

- 2.** Add the potatoes to the pot and stir to coat them in the sauce. Gently pour in the water.
- 3.** Lock the lid into place, set the Pressure Release Knob to Sealing, select the Pressure Cook/Manual setting at high pressure, and set the cook time to 9 minutes for 1-inch (2.5 cm) or smaller potatoes and 10 minutes for larger potatoes.
- 4.** Once the cooking cycle is done, let the pressure release naturally for 5 minutes, then carefully set the Pressure Release Knob from Sealing to Venting to release any remaining pressure. Open the lid.
- 5.** Stir in the cashew cream, select the Sauté setting, and cook to bring to a boil, about 2 minutes. Select the Cancel setting. Fold in the fenugreek leaves, if using. Taste for salt, adjusting if needed.
- 6.** Garnish with the cilantro.

VARIATION

- **nut-free:** Use coconut cream in place of the cashew cream.

PER SERVING Calories 186, total fat 5 g, saturated fat 1 g, sodium 451 mg, carbs 33 g, fiber 5 g, sugar 6 g, protein 5 g.