

Paleo Aloo Gobi

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-cauliflower-and-sweet-potato-recipe>

Ingredients:

- 1 can coconut milk
- 1 head cauliflower chopped in small florets
- 1 sweet potato cubed
- 1/2 pound chicken cubed, I used leftover shredded chicken. Genius
- 3 garlic cloves minced
- 1 tablespoon coconut oil
- 2 tablespoons almond butter I used walnut butter that I made because it was there, and delicious
- 1 tablespoon curry powder
- 2 teaspoons cumin
- 1 teaspoon coriander
- 1/2 teaspoon red pepper flakes unless you want more intense heat
- 1/4 teaspoon canela
- 1/4 teaspoon garam masala
- salt
- pepper

Nutrition:

1. Calories: 460 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 35 milligrams
4. Fat: 34 grams
5. Fiber: 8 grams
6. Protein: 19 grams
7. SaturatedFat: 25 grams
8. Sodium: 320 milligrams
9. Sugar: 7 grams

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