



PAV BHAJI---Mix of Veggies with special spices & Bun

SERVES: 4-6

PREPARATION TIME: 20 MIN.

COOKING TIME: 30 – 45 MIN

INGREDIENTS:

- Potatoes—4 medium size
- Tomatoes—4 medium size
- Cauliflower—1 cup (finely cut)
- Carrots—1/2 cup (finely chopped)
- Green Pepper—1 cup (finely chopped)
- Green Peas—1/2 cup
- Ginger—2 tbs (freshly grated)
- Green Chilly—1 or 2 (optional)
- Bhaji Masala—3 tbs.
- Turmeric—1 tsp.
- Corriander Powder—1 tbs.
- Lime Juice—2 tsp.
- Salt—according to the taste
- Cilantro--to garnish
- Butter--4 tbs
- oil—4 tbs (vegetable or canola oil)
- Heavy bottom good size pan

METHOD OF COOKING:

1. Boil the potatoes and peel once cool down and then mash.
2. Boil all the cut veggies (carrot, cauliflower, peas, green pepper).
3. Strain the water from boiled veggies and save the water.
4. Heat the pan and put the oil in it.
5. Put grated ginger and cut green chilly in hot oil. Stir for little bit.
6. Put finely chopped tomatoes, stir and let them cook till mashed.
7. Now put mashed potatoes and mix them well.
8. Time to put all the veggies now and mix well.
9. Put coriander powder, turmeric powder, bhaji masala and salt. Mix well and let them cook for 15 to 20 mins. on medium heat.
10. Keep stirring occasionally and use all the butter gradually.
11. Let it cook for another 15 mins and put lime juice now and mix well.
12. Bhaji is ready now. Garnish with cilantro.

TIPS:

1. This recipe goes well with Burger buns or Pav.
2. To prepare buns (Pav)—Heat a plain pan, spread some butter and put buns white side down till it gets brown and crispy. Make sure it doesn't get burned.
3. Now you can serve Pav with Bhaji.
4. For this recipe, you can use other veggies too.
5. For vegan's, do not use butter.
6. You can use saved water (Vegetable broth) in Bhaji in case it looks thick or you want little sloppy consistency.

7. This recipe can be used to make sandwiches also.
8. Potatoe masher will be good to use mash vegetables.