



PAV- BHAJI

Mumbai's Famous fast food



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Ingredients:

5-6 kashmiri red chillies (whole dry)
4-5 Garlic Cloves
1 tsp cumin seeds [jeera]
½ Cup Onions (finely chopped)
¼ Cup Capsicum (chopped)
3 Cups Tomatoes (finely chopped)
1 ½ tbsp* Pav bhaji masala
2 tsp Chilly powder
½ Cup Dry Green peas (soaked & Boiled)
1 ½ Cups Potatoes (boiled&peeled)
2tbsp Coriander[dhania](finely chopped)
Salt to taste
8 tbsp Butter
1 tbsp Oil
8-10 Pav (bread)& Papads

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Method:

Soak the red chillies in warm water for at least an hour. Drain the chillies, add the garlic and blend in a mixer till smooth, adding little water. Keep aside. Heat 2 tbsp butter and oil in a kadhai and add the cumin seeds. When the seeds splutter, add the chilly-garlic paste and sauté on a medium flame for 1 to 2 minutes. Add the onions and sauté for 3 to 4 minutes; now add the capsicum and sauté for 2 more minutes. Add the tomatoes and cook till they are done. Now add the salt, pav bhaji masala, chilly powder and cook for 2 minutes. Add the green peas ,potatoes and mash them with masher and mix well, add 1 cup of water and cook till it turns into slurry. Adjust the consistency and salt as per taste. Now Slit 2 pavs vertically and keep aside. Heat a non stick pan, add 2 tsp of butter and slit open the pavs and place on it. Cook on a medium flame till they turn light brown and crisp on both the sides. Sprinkle chopped coriander and add a tbsp of butter on the bhaji while serving. Serve Hot along with chopped onion,papad and

Pav. *Pav-Bhaji Masala is available in Grocery Shop.

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