

Recipe borrowed from <https://hebbarskitchen.com/easy-mumbai-style-pav-bhaji-recipe>.  
Visit the link or scan the QR code for recipe details and to see photos and a video.



## PAV BHAJI

### Ingredients:

#### *for bhaji:*

1 tbsp + 1 tbsp butter  
3 tomatoes, finely chopped  
¼ cup peas (matar)  
½ capsicum, finely chopped  
2 potato, boiled & mashed  
1 tsp salt  
1 tsp + ¼ tsp kashmiri red chilli powder / lal mirch powder  
¼ tsp turmeric / haldi  
1 tsp + ½ tsp pav bhaji masala  
1 tsp + 1 tsp kasuri methi / dry fenugreek leaves  
2 tbsp + 1 tbsp coriander leaves, finely chopped  
1 tsp ginger garlic paste  
1 onion, finely chopped  
½ lemon juice  
water to adjust consistency

#### *to toast pav:*

8 pav / bread roll  
4 tsp butter  
½ tsp kashmiri red chilli powder / lal mirch powder  
½ tsp pav bhaji masala  
4 tsp coriander leaves, finely chopped

### Instructions:

1. In a large kadai (deep wok-like cooking pot) heat 1 tbsp butter and add 3 tomatoes, ¼ cup peas, ½ capsicum, 2 boiled potatoes and ½ tsp salt. Sauté for 2 minutes.
2. Add ½ cup water and mix well. Cover and boil for 10 minutes.
3. Mash the vegetables smoothly, making sure there are no lumps.
4. Add 1 tsp chilli powder, ¼ tsp turmeric, 1 tsp pav bhaji masala, 1 tsp kasuri methi and 2 tbsp coriander leaves.
5. Sauté for a minute, making sure the spices are cooked well.
6. Stick the prepared vegetable mixture to the sides of the pan and create space at the centre of the kadai.
7. Heat a tbsp of butter in that centre space and add ¼ tsp chilli powder, ½ tsp pav bhaji masala, and 1 tsp kasuri methi. Also add 1 tbsp coriander leaves, 1 tsp ginger garlic paste, 1 onion and ½ lemon juice.
8. Sauté well, making sure the onions are cooked well.
9. Add ½ cup of water or as required, adjusting for consistency. Boil and mash for 5 minutes or till pav bhaji turns smooth and silky in texture.
10. To prepare the pav, heat ½ tsp butter in a skillet, and add a pinch of chilli powder, pav bhaji masala and 1 tsp coriander leaves. Mix well.
11. Slice 2 pav through the centre and roast with spiced butter.
12. Roast both sides of the pav till they turn slightly warm.
13. Serve pav and bhaji as pav bhaji with some chopped onions, coriander, lemon and a dollop of butter.