



PAV BHAJI

Cook Time	20
Prep Time	5
Serves	4-6

Ingredients (Contd.)

Salt	1 tsp
Chili powder	2 tsp
Pav Bhaji Masala	3 tsp
Red chili powder	1 tsp
Tomato puree	1/2 cup
To taste Butter	1 cube
bunch Coriander leaves	1

Preparation

Step 1

Heat oil in a pan. Add cubes of butter along with onion

Step 2

Saute till golden brown and then add ginger garlic paste. Mix well.

Step 3

Now add chopped lauki along with coriander



Ingredients

Oil	1	tsp
Large Butter, finely chopped	4	cubes
Onion, chopped	1	cup
Ginger-Garlic paste	1	tsp
Lauki, chopped	1/2	cup
Capsicum, chopped	1/2	cup
Potatoes, chopped	1	cup
Beetroot, chopped	1/2	cup

and mix well, followed by a cup of chopped potatoes. Mix and mash well together.

Step 4

Add chopped beetroot, salt, chilli powder and pav bhaji masala to the mashed mixture. Mix well, and then add the tomato puree.

Step 5

Mix thoroughly and then add butter followed by coriander leaves to the cooked bhaaji.

Step 6

Spread some butter all over the pav.

Step 7

Sprinkle pav bhaji masala over it

Step 8

Toast it on the pan for a while till it becomes golden brown.

Step 9

Serve hot along with a lemon wedge, chopped onion, and green chili.