



## TAVA PULAO

Cook Time	20
Prep Time	5
Serves	4-6

### Ingredients (Contd.)

Tomato finely chopped	2
BMC Pav Bhaji Masala	2 tsp
kashmiri red chilli powder	2 tsp
Potato boiled cube	1
Coriander finely chopped	2 tbsp
Lemon juice	2 tbsp

### Preparation

#### Step 1

In a kadai heat 2 tsp butter and saute 1 tsp cumin until it turns aromatic.

#### Step 2

Now add ½ onion and 1 tsp ginger garlic paste. saute well.

#### Step 3

Keeping the flame on medium add, 1 carrot, 2 tbsp capsicum, 2 tbsp peas, 5 beans and ½ tsp salt.

#### Step 4

Stir-fry for 3 minutes or until vegetables is



### Ingredients

Butter	2 tsp
Cumin / jeera	1 tsp
Onion sliced	3
Ginger garlic paste	1 tsp
Carrot chopped	1
Capsicum chopped	5-6
Peas	2 tbsp
Beans chopped	5
Salt	1 tsp

cooked slightly.

#### Step 5

Now add 2 tomatoes and saute until the tomato turn soft and mushy.

#### Step 6

Furthermore, add 2 tsp pav bhaji masala and ¼ tsp chili powder.

#### Step 7

Saute until the oil is released from the masala paste.

#### Step 8

Additionally, add 1 boiled and cubed potato and mix well.

#### Step 9

Now add in cooked rice.

#### Step 10

Mix gently without breaking the rice.

#### Step 11

Add in 2 tbsp coriander and 1 tbsp lemon juice. mix well.

#### Step 12

Finally, serve Mumbai Tawa pulao with raita.