



## **Pav Bhaji Recipe (makes 1 small tray for approx 20 people) by Milind Vale**

### ***Ingredients***

Potatoes – 4 Medium

Onions – 4 medium

Cauliflower – 1 lb

Green Pepper (Capsicum) – 1 lb

Green Peas– 1 lb

Tomato – 1 can (crushed tomato 14.5 oz)

Ginger Garlic paste – 1 Table spoon

Red chilli Powder – 1 Table spoons

Pav Bhaji Masala – 2.5 Table spoons (About ½ pack, about 25 gms)

Hing – 1 Teaspoon

Turmeric – 1 Teaspoon

Butter – 1 Stick

Salt – To Taste

1 Peel potatoes, cut them in small cubes.

2 Pressure cook potatoes, cauliflower, green pepper, and green peas.

3 Once all the vegetables are cooked, mashed them really well, do it outside before putting them on the flame (make sure all the ingredients are really well cooked and mashed)

4. Chop onions (chop them really fine)

5 Add 4 Tablespoons oil in a heated pan.

6 Add onions, add salt this will help onions cook faster. Let them cook nicely for few minutes (5 min).

7. Add ginger garlic paste and crushed tomato. Let it cook nicely by covering pan for 7-10 minutes

8 When oil starts to come on the top, you know onions and tomatoes are cooked. Mash onions and tomatoes.

9 Add red chilli powder and pav bhaji masala, mix well and cover it and cook it for 5 more minutes

10. Add all the other vegetables which are mashed in onion and tomato mixture add water and mix them to desired consistence.

11 Cover the pan and cook it for 5-7 minutes. Finish it by adding a stick of butter

Note: You can buy frozen Peas, Cauliflower, and Capsiums. I am sure you can buy them in 16 oz (1 lb) bags, this way you don't have to worry about weighing any ingredients.