

Mahak's Pav Bhaji

Ingredients

- 1 tbsp vegetable oil
- 1 tbsp butter
- 1 tsp asafoetida
- 1 tsp cumin seeds
- 1 tsp ginger garlic paste (optional)
- 1 chopped onion
- 1 finely chopped tomato
- 100 grams peeled peas
- 1 finely chopped capsicum
- ½ tsp turmeric powder
- 2 tsp coriander powder
- Pinch of red chilli powder
- 1-1.5 tsp pav bhaji masala
- 2 boiled and mashed potatoes
- 1-2 tsp salt
- ½ cup water
- Finely chopped coriander/cilantro for garnish
- 2-3 bread buns



Directions

- Add 1 tbsp oil and 1 tbsp butter in a saucepan at a low flame.
- Add 1 tsp of asafoetida and 1 tsp of cumin seeds, and add ginger garlic paste
- Let it cook for 30-seconds and toss in your chopped onions. Let them sweat a bit
- Time to add your chopped tomatoes and cook it for another two minutes.
- Throw (gently!) in your peas and let it cook for another two minutes.
- Add capsicum and ½ tsp turmeric powder, 2 tsp coriander powder, a pinch of red chilli powder and the not-so-secret ingredient called pav bhaji masala.
- Mix it well, and add in your potatoes. Mix, mix, and mix it more.
- Add salt as per your taste.
- Add half cup of water, stir the thick curry and cover the pan with a lid on low flame for two minutes.
- Remove the lid, add a tsp of butter, lots of finely chopped coriander and serve it with pan-roasted buns.

From the Chef

Pav bhaji is comfort food through and through. A vegetable dish served with soft bread rolls, pav bhaji originated as a quick-fix lunchtime dish for textile mill workers of Mumbai. Soon it became a featured item of restaurant outlets, across India and abroad.

—Mahak Agrawal, student
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