Prep Time **20 mins**

Cook Time **15 mins**

Total Time **35 mins**

Cuisine **Indian, Mumbai Street Food**

Course **Breakfast, Snacks**

Servings **4**

**Ingredients**

**For Vegetable Sandwich**

* 10 slices white or brown bread
* 2 small to medium potatoes, boiled and sliced into rounds
* 1 medium sized beetroot, boiled and thinly sliced
* 1 cucumber, thinly sliced
* 1 small to medium onion,
* 1 medium tomato, thinly sliced
* butter softened and at room temperature, salted or unsalted, as required
* chaat masala as required
* black salt to taste
* roasted cumin powder as required- optional
* freshly ground black pepper , optional
* tomato ketchup or sauce to be served with the sandwiches

**For Making Coriander Chutney**

* 1 cup tightly packed coriander leaves or ¾ cup coriander leaves and ¼ cup mint leaves
* ½ teaspoon chaat masala powder or add as required
* 1 green chilies, you can also add 2 green chilies
* salt or black salt as per taste
* 1 teaspoon water for grinding, optional

**Instructions**

**Making Chutney For Vegetable Sandwich**

* In a mixie or blender, take 1 cup tightly packed coriander leaves, ½ tsp chaat masala powder and 1 to 2 green chilies
* Just add a pinch or two of salt as chaat masala already has salt in it.
* Grind the chutney ingredients till smooth. No need to add water. But if you cannot grind, then add 1 or 2 tsp of water.
* Collect the coriander chutney in a bowl.
* Check the taste and add more salt if required.
* Cover and keep the chutney aside if you are making veg sandwiches immediately or else refrigerate.

**Preparing Vegetables**

* Boil or steam the beetroot and potatoes till they are tender.
* Once cooled, thinly slice the beetroot and slice the potatoes.
* Peel and thinly slice onion and cucumber.
* Thinly slice the tomatoes as well.

**Making Mumbai Vegetable Sandwich**

* Trim the edges of the bread slices if you want.
* Butter the bread slices evenly and very well.
* Now apply the coriander chutney to the slices.
* Place all the veggie slices one by one.
* Sprinkle the black salt and chaat masala on each one of them or alternately.
* Cover the sandwich with the other bread slices.
* Slice into triangles and rectangles.
* Serve bombay vegetable sandwich immediately with tomato ketchup and the coriander chutney.