



## Sai Bhaji ( HV)

Serving: 1

Veg

### *Ingredients*

- -1 tbsp chana dal (split bengal gram) , soaked for 15 minutes and drained
- -2 tbsp khatta bhaji ( Indian sorrel leaves)
- -handful chopped spinach (palak)
- -2 tbsp fenugreek (methi) leaves
- -2 tbsp dill leaves (shepu / suva bhaji)
- -1 tsp oil
- -1 tsp cumin seeds (jeera)
- -2 tbsp chopped onions
- -1 tsp ginger-garlic (adrak-lehsun) paste
- -1 tsp green chilli paste
- -1 tsp chilli powder
- -1 tsp coriander-cumin seeds (dhanja-jeera) powder
- -Pinch turmeric powder (haldi)
- -2 tbsp chopped tomatoes
- - $\frac{1}{4}$  cup peeled and chopped potatoes
- -2 tbsp chopped brinjal (baingan / eggplant)
- -2 tbsp chopped red pumpkin (bhopla / kaddu)
- -salt to taste

### *Preparation Method*

- **Method :**
- -Heat the oil in a pressure cooker and add the cumin seeds.
- -When the seeds crackle, add the onions, ginger-garlic paste and green chilli paste and sauté on a medium flame for 1 to 2 minutes.
- -Add the chilli powder, coriander-cumin seeds powder, turmeric powder, tomatoes, chana dal, potatoes and brinjal, mix well and cook on a medium flame for 1 to 2 minutes, while stirring occasionally.
- -Add the spinach, khatta bhaji, fenugreek leaves, dill leaves, salt and  $\frac{1}{2}$  cup of water, mix well and pressure cook on a medium flame for 2 whistles.
- -Allow the steam to escape before opening the lid. Keep aside to cool slightly.
- -Blend it till the mixture is coarse using a hand blender.
- -Serve immediately.