



Mixed Dal Bhaji (HV)

Serving: 1

Veg

Ingredients

- Serves 1
- 1/2 tsp oil
- 1/2 tsp garlic paste
- 1/4 cup finely chopped onion
- 2 tbsp finely chopped capsicum
- 1/4 cup finely chopped tomatoes
- 1/4 cup finely chopped dudhi
- 1/4 cup finely chopped cauliflower
- 2 tbsp finely chopped French beans
- 1/4 cup chopped cabbage
- 1 tbsp urad dal
- 1 tbsp mung dal
- 1 tbsp chana dal
- 1 tsp pav bhaji masala
- Salt to taste
- 1 tsp finely chopped coriander
- 1 tsp Juice of lemon

Preparation Method

- 1. Heat the oil in a pressure cooker and saute the garlic paste on medium flame for 2 minutes. Add onions & capsicum and saute on medium flame for 2 minutes.
- 2. Add the rest of the ingredients except coriander and lemon juice.
- 3. Add 1/2 cup of water and cook on medium flame for 2 whistles.
- 4. Let the pressure release from the cooker and open the cooker carefully, mash into proper bhaji like consistency.
- 5. Remove from flame and add chopped coriander & lemon juice.