**PAV BHAJI**

Ingredients for Pav Bhaji Recipe

* Pavs 8
* Potatoes boiled and mashed 2 cups
* Cauliflower grated 3 tablespoons
* Capsicum finely chopped 1/4 cup
* Oil 3 tablespoons
* Onions chopped 1 cup
* Ginger-garlic paste 1 1/2 teaspoons
* Tomato puree fresh 1 cup
* Readymade tomato puree 1/4 cup
* Salt to taste
* Pav bhaji masala 1 1/2 tablespoons
* Red chilli powder 1/2 teaspoon
* Lemon juice 2 teaspoons
* Butter 2 tablespoons
* A few sprigs fresh coriander leaves
* A lemon slice

Method

Step 1

Heat oil in a non-stick pan, add ¾ cup chopped onions and saute. When they turn golden add ginger-garlic paste and saute.

Step 2

Add cauliflower and saute. Add mashed potatoes and mix. Add fresh tomato puree and ready made tomato puree and mix well. Add ¾ cup water and mix and cook for 3-4 minutes.

Step 3

Add green capsicum and mix well. Cover and cook for 3-4 minutes.

Step 4

Add red chilli powder and lemon juice and mix. Add butter and mix.

Step 5

Chop coriander leaves and mix.

Step 6

Transfer into a serving bowl, garnish with remaining onion and a lemon slice and serve hot with pavs.