

Vada Pav Recipe

About Vada Pav

Vada Pav is a beloved street food from Mumbai — a delicious combination of a spicy potato fritter (vada) sandwiched in a soft pav (bread roll). It's often served with fried green chilies and spicy chutneys, making it a perfect on-the-go snack.

Ingredients

- 1 4 Pav buns
- 2 2 large Potatoes – boiled and mashed
- 3 2 Green Chilies – chopped
- 4 1 tsp Mustard Seeds
- 5 8-10 Curry Leaves
- 6 1/2 tsp Turmeric Powder
- 7 1/2 tsp Red Chili Powder
- 8 Salt to taste
- 9 Oil for frying
- 10 1 cup Gram Flour (Besan)
- 11 1/4 tsp Baking Soda
- 12 Water as required

Steps to Make Vada Pav

- 1 Heat oil in a pan, add mustard seeds, curry leaves, and green chilies.
- 2 Add mashed potatoes, turmeric, red chili powder, and salt. Mix and cool the mixture.
- 3 Form small round balls from the mixture.
- 4 Prepare a batter using besan, baking soda, salt, and water.
- 5 Dip the balls into the batter and deep fry until golden brown.
- 6 Slice pav buns and spread green chutney and tamarind chutney.
- 7 Place the fried vada inside the pav and press gently.
- 8 Serve hot with fried green chilies.

Serving & Pro Tips

- 1 Serve immediately for best taste and crispiness.
- 2 You can add garlic chutney powder inside the pav for extra spice.
- 3 Use soft pav buns for authentic Mumbai flavor.