

Pav Bhaji

Ingredients:

1. 2 cups chopped potatoes (250 grams)
2. ½ cup finely chopped onions (50-60 grams)
3. 2 cups chopped tomatoes (300 grams)
4. ¾ to 1 cup chopped cauliflower florets (100 grams)
5. ¾ cup chopped carrots (100 grams)
6. 1 cup chopped capsicum (green bell pepper)
7. ½ cup green peas (fresh or frozen)
8. ¼ cup chopped French beans (optional)
9. 2 to 3 tablespoons butter (salted or unsalted)
10. ½ teaspoon cumin seeds
11. 2 teaspoons ginger-garlic paste (or 1.5-inch ginger and 5-6 garlic cloves crushed)
12. 1 to 2 green chilies (chopped)
13. ½ teaspoon turmeric powder
14. 1 to 1.5 teaspoons Kashmiri red chili powder (or cayenne pepper)
15. 1.25 cups water
16. Salt as required
17. 2 tablespoons Pav Bhaji Masala
18. 1 to 2 tablespoons butter (to be added later)
19. 2 to 3 tablespoons chopped coriander leaves (cilantro)
20. 1 small onion (finely chopped) and 2 tablespoons chopped coriander leaves (mixed well)
21. 1 lemon (chopped into wedges)
22. Butter (for topping bhaji)
23. 10 to 12 pav (dinner rolls)
24. Butter (for toasting pav)

Instructions:

1. Rinse and chop all the vegetables and keep them ready.
2. Turn on the Instant Pot. Press the sauté button on low mode and add 2 tablespoons butter in the inner pot.
3. Once butter melts, add cumin seeds and let them splutter.

4. Add finely chopped onions and sauté until softened.
5. Add ginger-garlic paste and green chilies. Stir and sauté for a few seconds.
6. Add chopped tomatoes and capsicum, and sauté for 1 to 2 minutes.
7. Add the chopped veggies and green peas.
8. Add ½ teaspoon turmeric powder, 1 to 1.5 teaspoons Kashmiri red chili powder, and salt. Mix well.
9. Add water and stir to combine.
10. Press the cancel button. Then, press the pressure cooker/manual button and set the timer to 7 minutes on high pressure.
11. When the beep sound is heard, carefully release the pressure (quick release).
12. Open the lid when all pressure is released.
13. Using a napkin or oven mitts, remove the inner pot from the Instant Pot and place it on the kitchen counter.
14. Mash the cooked vegetables with a potato masher or use an immersion blender for a semi-fine puree.
15. Add 2 tablespoons pav bhaji masala and 1 to 2 tablespoons butter. Mix well.
16. Place the inner pot back in the IP, press cancel, and then press sauté on normal mode. Set the timer to 3 to 5 minutes.
17. Simmer the bhaji, stirring occasionally, until it thickens. Add water if too thick.
18. Sprinkle 2 tablespoons chopped coriander leaves. Mix well.
19. Cancel and set the Instant Pot to warm mode. Taste and adjust seasoning if needed.
20. To toast the pav, heat a tawa or skillet and melt some butter.
21. Place halved pav on the skillet, allowing them to soak in the butter and warm up. Optionally, lightly toast the pav.
22. Serve the bhaji garnished with coriander leaves and butter.
23. Accompany the bhaji with finely chopped onions, coriander leaves, and lemon wedges.
24. Serve with butter-toasted pav.