**Pav Bhaji**

Prep time: 15 min Cook time: 25 min

**Ingredients:**

**For the Bhaji (Vegetable Mash):**

* 1 tbsp olive oil (or butter for a richer taste)
* 3 tomatoes, finely chopped
* 1 onion, finely chopped
* ¼ cup green peas (fresh or frozen)
* ½ capsicum, finely chopped
* 2 potatoes, boiled & mashed
* 1 tsp low sodium salt (adjust to taste)
* 1 tsp red chili powder
* ¼ tsp haldi (turmeric powder)
* 1 tsp pav bhaji masala
* 1 tsp kasuri methi (dried fenugreek leaves)
* 2 tbsp coriander leaves, finely chopped
* 1 tsp ginger-garlic paste
* ½ lemon juice

**For the Pav (Bread Rolls):**

* 4 pav (Indian bread rolls)
* 1 tbsp butter

**Instructions:**

**Cook the Bhaji**

1. Heat a large kadai (pan) over medium heat and add 1 tbsp olive oil.
2. Add the chopped onions and sauté until they turn soft and translucent.
3. Add ginger-garlic paste and sauté until the raw smell disappears.
4. Add the chopped tomatoes and cook until soft and mushy.
5. Add the boiled and mashed potatoes, capsicum, and green peas. Mix well and start mashing using a potato masher or the back of a spoon.
6. Add red chili powder, haldi, pav bhaji masala, salt, and kasuri methi. Mix and cook for 5 minutes, stirring continuously.
7. Add ½ cup water (adjust consistency as needed) and continue to mash until everything blends into a smooth, thick gravy.
8. Finish by adding lemon juice and chopped coriander leaves. Mix well and turn off the heat.

**Toast the Pav**

1. Heat a tawa (griddle) over medium heat.
2. Add butter and slit the pav in half.
3. Toast the pav until they turn golden brown and slightly crispy.
4. Serve the hot pav bhaji with buttery toasted pav, topped with chopped coriander.
5. Garnish with chopped onions and lemon wedges on the side.