



Pav Bhaji Recipe (Mumbai Street Style)

Ingredients

- Sachet MAGGI Masala-ae-Magic
- gms Mixed Vegetables (Potato, Cauliflower, Carrot, Beans, Capsicum)
- Tablespoons Oil
- Onion (Chopped)
- Teaspoon Ginger-Garlic Paste
- Tomato (Chopped)
- gms Peas (Shelled)
- Cups Hot Water
- Green Chillies (Slit)
- 1/2 1/2 Teaspoon Turmeric Powder
- Teaspoon Red Chilli Powder
- Teaspoons Coriander Powder
- Teaspoon Cumin Powder
- Teaspoon Amchur Powder
- Tablespoons Coriander Leaves (Chopped)
- Tablespoons Lemon Juice
- Pinch Salt

Instruction

1. Boil the mixed vegetables along with peas and 1 cup water in a pressure cooker for 1 whistle. Keep aside.
2. Heat oil in a pan. Add chopped onions and fry till golden brown. Add ginger garlic paste and sauté. Now, add tomatoes, green chillies, and all the spices like turmeric powder, chili powder, coriander powder, and cumin powder. Fry till the masala is well combined.
3. Add the cooked vegetables with water, MAGGI Masala-ae-Magic, salt as per taste and mix well. Mash the vegetables with a spoon or masher, add amchur powder and mix well.
4. Add the remaining water and simmer till the pav bhaji gravy thickens. Remove from the flame and add lemon juice to zest it up.
5. Garnish the gravy with coriander leaves and your Mumbai Street Style pav bhaji recipe is ready to be served with some toasted Pavs. For the perfect start to your weekend or just to spice up your everyday cooking, this easy Pav Bhaji recipe is a must try. The pav bhaji ingredients are easily available and make for a delectable and healthy dish that will be loved by one and all in your family. This Mumbai Street Style version of pav bhaji makes for a nutritious meal with a blend of vegetables that even your kids will enjoy! Try it today. If you are looking to elevate the pav bhaji dish and impress your guests, check out our Cheesy Pav Bhaji recipe with a modern restaurant style twist right here. It will make for a perfect cheesy appetizer or evening snack that everyone will devour with relish.

Nutrition

Carbohydrates	17.99 g
Energy	166.53 kcal
Fats	8.64 g

57 Minutes

4 Servings

Protein

4.3 g