



## Ingredients

- 1 Sachet MAGGI Masala-ae-Magic
- 450 gms Mixed Vegetables (Potato, Cauliflower, Carrot, Beans, Capsicum)
- 2 Tablespoons Oil
- 2 Onion (Finely Chopped)
- 1 Teaspoon Ginger-Garlic Paste
- 2 Tomato (Chopped)
- 50 gms Peas
- 2 Cups Water
- 2 Green Chillies (Chopped)
- 0.5 Teaspoon Turmeric Powder
- 1 Teaspoon Red Chilli Powder
- 2 Teaspoons Coriander Powder
- 1 Teaspoon Cumin Powder
- 1 Teaspoon Amchur Powder
- 2 Tablespoons Coriander Leaves (Chopped)
- 2 Tablespoons Lime Juice
- 1 Pinch Salt
- 5 Pav
- 0.5 Cup Grated Cheese
- 1 Teaspoon Butter

## Zubereitung

1. Prepare ingredients as mentioned in the list.
2. Boil the vegetables in a pressure cooker with 1 cup of water, for one whistle. Keep aside.
3. Heat oil in a pan, add chopped onions and fry till they turn golden brown. Add ginger garlic paste and fry for 5 minutes. Add tomatoes, green chillies, turmeric powder, chilli powder, coriander powder, cumin powder, and fry for a minute till all the masalas are well combined.
4. Add the vegetables along with the water, MAGGI Masala ae Magic, salt and mix well. Mash the vegetables well with a spoon. Add the amchur powder and mix well.
5. Add the remaining 1 cup water and simmer for 2 minutes to get a thick gravy. Remove from fire and add the lime juice and mix well.
6. Place a spoonful of Pav Bhaji on all the slices of Pav, top with a teaspoon of grated cheese and a dot of butter. Place the pav slices in a non-stick frying pan and toast till the cheese melts

### Nährewerte an

Carbohydrates	37.59 g
Energy	290.12 kcal
Fats	11.32 g
Protein	9.52 g

🕒 59 Minutes

⊕ 5 Servings