



Cheesy Pav Bhaji Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- gms Mixed Vegetables (Potato, Cauliflower, Carrot, Beans, Capsicum)
- Tablespoons Oil
- Onion
- Teaspoon Ginger-Garlic Paste
- Tomato (Medium, Chopped)
- gms Peas (Shelled)
- Cups Water
- Green Chillies (Slit)
- 1/2 1/2 Teaspoon Turmeric Powder
- Teaspoon Red Chilli Powder
- Teaspoons Coriander Powder
- Teaspoon Cumin Powder
- Teaspoon Amchur Powder (Dry Mango Powder)
- Tablespoons Coriander Leaves (Chopped)
- Tablespoons Lime Juice
- Pinch Salt (To Taste)
- Pav
- 1/2 1/2 Cup Mozzarella Cheese (Grated)
- Teaspoon Oil

Instruction

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

Nutrition

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

59 Minutes

5 Servings