




Mumbai Street Food Pav Bhaji

 TOTAL TIME: 30 mins
 LEVEL: easy
 YIELD: 4 servings

Try something new this week with this authentic street food dish Mumbai Pav bhaji. Basically smashed vege in gravy served with rolls. Yummy!

Ingredients

3 potatoes, peeled and chopped
¼ cauliflower, florets
3 carrots, chopped
1 C green peas
100g green beans, chopped
2 Tbsp butter
1 onion, diced
1 tsp ginger
6 garlic cloves, minced
1 capsicum, diced
4 tomatoes diced
1½ tsp chilli powder
¼ tsp turmeric
½ tsp ground cumin
½ tsp ground coriander
1 tsp garam masala
1 tsp salt
½ C fresh coriander, chopped
8 soft buns

Directions

1. Prepare vegetables and place in a large saucepan. Cover with boiling water and simmer for 10 - 15 minutes until everything is very soft. Drain, roughly mash and set aside.
2. Meanwhile, melt butter in a large saucepan over medium heat and sauté onion until soft. Add in ginger and garlic and cook for 1 minute until fragrant. Stir in capsicum and tomato and simmer for 5 - 7 minutes until vegetables are soft. Then add all the spices and ½ cup of water. Sit until well combined and simmering.
3. Stir in roughly mashed vegetables and bring to a simmer. Add salt to taste and stir through coriander leaves. Serve in big bowls with soft buns on the side.