



# MY RECIPE BOOK

By





# PAV BHAJI MASALA



## **STEPS:**

1. HEAT BUTTER IN A PAN. SAUTÉ CHOPPED ONIONS UNTIL GOLDEN, THEN ADD CHOPPED TOMATOES AND COOK UNTIL SOFT.
2. STIR IN SWADSUGAM PAV BHAJI MASALA AND COOK FOR 1-2 MINUTES.
3. ADD MASHED POTATOES, BOILED VEGETABLES, AND SALT. ADD WATER TO ADJUST CONSISTENCY.
4. SIMMER FOR 5 MINUTES.
5. TOAST PAV WITH BUTTER ON A SEPARATE PAN UNTIL CRISPY.
6. SERVE THE BHAJI WITH TOASTED PAV, AND GARNISH WITH CILANTRO.