DietCloud – Recipe

Recipe Name: One Pot Pav Bhaji Recipe Using Preethi Electric Pressure Cooker

Diet Type:

Course: One Pot Dish

Cuisine: North Indian Recipes

Quantity:



Ingredients

Ingredient	Quantity
	4

Preparation

• First set pressure cooker to the gravy mode, so we can saute the masala for the pav bhaji.
• Once the cooker is heated, add the oil, onion, garlic, ginger and saute until the raw smell from the onion goes away.
• Once it does, add all the remaining ingredients for the bhaji except, the steamed green peas, butter, and lemon juice.
• Stir well, add 1/2 cup of water, Lock the lid in place.
• Set the timer for 30 minutes and allow it to cook until you hear the beep sound.
• Once done, allow the pressure to release naturally in the electric pressure cooker.
• Open the cooker, mash the pav bhaji using a potato masher until it looks well mashed.
• Add the lemon juice and butter and stir.
• Check the taste and adjust accordingly.
• Once done, transfer the One Pot Electric Pressure Cooker Pav Bhaji to a serving bowl.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)