

Paneer Pav Bhaji

Pav bhaji with a twist – a quick and easy way to prepare it at home, using store cupboard spices, ready in 30 minutes!

Ingredients

2 large potatoes, peeled and chopped
2 tbsp sunflower oil
2 onions, finely chopped
thumb-size piece of ginger, finely chopped
2-3 garlic cloves, finely chopped
1 red pepper, chopped
1 green pepper, chopped
3 tomatoes, chopped
1 tsp salt
1 tsp turmeric powder
1 tsp ground cumin
1 tsp ground coriander
1 tsp amchur powder
1 tsp chilli powder
 $\frac{1}{2}$ tsp ground cardamom
 $\frac{1}{2}$ tsp ground cinnamon
 $\frac{1}{4}$ black pepper
 $\frac{1}{4}$ tsp ground cloves
225g paneer
Brioche rolls
Butter
Fresh coriander

Method

– Add the potatoes to a saucepan, add enough cold water to cover the potatoes, bring to the boil, reduce heat and simmer for five minutes. When the potatoes are soft, drain and set aside.

– Add 2-3 tbsp of oil to a hot pan. Add the onions. Cook on

high heat for 4-5 minutes, until starting to colour.

– Add the ginger and garlic. Cook for 1 minutes.

– Add the red and green peppers. Cook for 5 minutes.

– Add the tomatoes, cover, lower the heat, and cook for 10 minutes.

– Meanwhile, pav bhaji masala spice mix by measuring the salt and spices.

– Add the pre-cooked potatoes to the tomato mixture, and throw in the salt and spices. Mix together, and using a potato masher, break up the potatoes a little.

– Pour in 200ml of boiling water and mix together. Add a little more if it seems a bit thick. Cover and cook on low to medium heat for 15 minutes.

– Grate the paneer into the potato mixture and cook for another 2-3 minutes. Add a little more boiling water if you need to.

To serve, pile on to a plate and add a knob of butter and a sprinkle of fresh coriander. Slice the brioche rolls in two and warm in a dry frying pan. Spread with butter and serve alongside the pav bhaji.