

## Pav-Bhaji (Curried Vegetable Hot Dogs)

(2 servings)

- 1 cup boiled, peeled and diced potatoes
  - ½ cup Cauliflower florets steamed
  - ½ cup Japanese Eggplant peeled, diced and steamed
  - ½ cup frozen green peas, steamed
  - 2 tablespoons of Tomato paste (I use Trader Joe's Organic Tomato Paste)
  - 2 tablespoons of Seven Happy Seeds Pav-Bhaji & Biryani Spice
  - 2 Garlic cloves finely chopped
  - 1 large tomato finely chopped
  - 1 medium red onion finely chopped
  - 2 tablespoons cilantro finely chopped
  - 1 lemon cut into wedges
  - 1 teaspoon salt
  - 1 teaspoon brown sugar
  - ½ stick butter, plus more for toasting buns
  - 4 hot dog buns (sliced)
  - ¼ cup water
1. Melt half stick of butter in a cooking pan. Add minced garlic and Pav-bhaji spice and sauté lightly until fragrant.
  2. Add tomatoes and cook until soft.
  3. Add vegetables, and mash them into small pieces.
  4. Add tomato paste, salt, sugar, and water, and simmer for 10-12 minutes on low heat with occasional stirring.
  5. Garnish with chopped cilantro, onions, a thin sliver of butter and lemon wedges.
  6. Serve as a side with hot dog buns pan-toasted with butter, or enjoy like subs.