

## Bhavnagri Bharwa Mirch by Chef: Bishandutt Dabral

🕒	Total Prep Time:	30 mins
🕒	Prep Time:	10 mins
🕒	Cooking Time:	5 mins
🕒	Finishing Time:	5 mins
👤	Recipe Serving:	2 Person
🌈	Difficulty Level:	Easy



### Ingredients and preparation of Bhavnagri Bharwa Mirch

Bhavnagri Chillies medium and thick size	5-6 no
Paneer/ cottage cheese	100 gms
French Beans	2 no
Carrots	20 gms
Cauliflower	20 gms
Amul Cheese grated	30 gms
Turmeric Powder	A pinch
Chaat Masala	¼ tsp
Green chilli seedless	2 no
Black Salt	To taste
Coconut oil	1Tbsp
Coriander Fresh	2-3 sprig

#### How to Prepare Bhavnagri Bharwa Mirch

Grate the Paneer

Finely Chopped French beans

Finely chopped carrots

Finely chopped green chilli

Chopped Cauliflower

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1) Take a bowl and add grated cottage cheese, finely chopped French beans, finely chopped carrots, finely chopped green chillies, chop cauliflower, grated Amul cheese and chat masala powder. Mix all above ingredients add turmeric and black salt to taste. Stuff inside the chilli one by one.

2) Heat pan put 1 Tbsp of coconut oil and arrange all bhavnagri chilli one by one inside the pan, cook under the slow flame for 5 minutes turn it in between one by one. Your Bhavnagri Bharwa Mirch is ready. Garnish with fresh coriander. Serve hot and serve with chapati

#### Garnish

Fresh Coriander

#### Important Tips

- 1) Mustard oil can be used instead of coconut oil
- 2) All chop vegetables should be raw while stuffing
- 3) You can deep fry Bhavnagri Bharwa Mirch but need to tie with the thread while frying