

# VICTORIAN BUNS

Best in breakfast menu – fits perfectly in any parties – best suited as a snacking option.

Hubby wanted to have sandwiches ☐ and son wanted pizzas ☐. And I had these left over buns from yesterday's pav bhaji in my pantry.

I was like chalo sandwich hi bana lete hai.

Prepared the filling for the same and as I took out the buns, I was like why not experiment and make something better.

Scooped out the buns, stuffed the filling, grated some cheese ☐ and garnished with herbs ☐ and chopped chillies ☐.

This is what I created – hubby said it's yum and son said very nice and delicious ☐. Getting a compliment from my son is a very tough job for me.

Here's how I made them –

## INGREDIENTS –

Buns – 6 pcs

Butter – 2 tbsp

Cheese cubes 3 or as reqd

## FOR THE FILLING –

Onions – 1 (finely chopped)

Potato – 1 (boiled and mashed)

Carrot – 1/4 cup (grated)

**Paneer – 1/4 cup (crumbled)**

**Capsicum – 1/4 cup (chopped)**

**Corn kernels – 1/4 cup**

**Coriander leaves ( finely chopped)**

**Salt**

**Black pepper**

### **METHOD –**

**Scoop the buns and brush some butter inside out.**

**Bake the buns for 5 minutes at 200 c.**

**In a bowl, add all the ingredients for filling and mix well.  
Keep aside.**

**Fill the mixture in the scooped buns.**

**Grate generous amount of cheese over the buns.**

**Sprinkle herbs and chilli flakes.**

**Bake at 180 c till the cheese melts.**

**Serve hot.**

**ENJOY:))**

**HAPPY EATING!!**

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