



Mix veg cutlets

Tell the story of the recipe...

Ingredients

How many servings?

4 Boiled Potato

1 Bell Pepper

1/2 Capsicum

4 Small carrots

3 Bread slices

1 Cup Green Peas

1 Cup Roasted peanuts

1-2 Green chilly

1 tbsp Chopped Ginger

Salt, coriander powder, dry mango powder, garam masala

Steps

How long to cook?

- 1 Fine chop carrots, bell pepper, capsicum & green peas - Microwave for about 15-20mins to dry it
- 2 Coarse grind roasted peanuts, grind bread
- 3 Mix all ingredients after adding salt to taste, 1 tbsp coriander powder, 1 tbsp dry mango powder, 2 tsp garam masala
- 4 Roll out small balls & flatten out into oval or
- 5 On a non-stick pan, apply little oil with brush & cook cutlets till brown spots appear on both sides
- 6 Serve with tomato ketchup & chopped bell

