



Poha cutlets

I had thick poha at home which I wasn't using. So with a little mind-boggling, came up with this recipe and it did come out well!! Try it out for yourself :)

Ingredients

How many servings?

- 1 cup thick poha
- 2 medium sized boiled potatoes
- 1/4 cup finely chopped carrot
- 1/4 cup finely chopped beans
- 1 green chilly chopped
- salt
- garam masala
- coriander powder
- dry mango powder
- oil to cook

Steps

How long to cook?

- 1 Wash & Soak poha in water for 10mins, then
- 2 Peel and mash potatoes in a bowl and add ground poha, chopped carrot & beans. Add salt to taste, 1 tsp garam masala, 1 tsp coriander powder, 1 tsp dry mango powder and green chilly. Mix well.
- 3 Make small balls from mix & flatten to form oval cutlets. On a flat non-stick pan, apply some oil with brush. Cook on medium flame & roast till brown spots appear on both sides.
- 4 Serve hot with green chutney or tomato