

Recipe Name: Leftover Roti Cutlet Recipe

Diet Type:

Course: Snack

Cuisine: Indian

Quantity:



Ingredients

Ingredient	Quantity
• 4 Phulka	4
• 2 cup Potato (Aloo) - mashed	
• 2-3 Green Chillies - finely chopped	
• 1 cup Carrot (Gajjar) - grated	
• 1/2 cup Sweet corn - mashed	
• 1 cup Onion - finely chopped	
• 1 teaspoon Red Chilli powder	
• Salt - to taste	
• 1/2 tablespoon Amchur (Dry Mango Powder)	
• 1/2 tablespoon Black pepper powder	
• 1/2 tablespoon Red Chilli flakes	
• 1 tablespoon Lemon juice	
• 1 cup Whole Wheat Bread crumbs	
• 1 tablespoon Corn flour	

Preparation

- To begin with Leftover Roti Cutlet, firstly grind the leftover rotis into a grainy mixture in mixer grinder.
- Heat oil in a pan and add onions, green chillies and saute till translucent.
- Once it is done, add carrot and cook it for about a minute.
- After a min.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
250	10	30	10	2	2