

Recipe Name: Homemade Vada Pav Recipe With Spinach Corn Tikki

Diet Type:

Course: Snack

Cuisine: Maharashtrian Recipes

Quantity: 1 serving



Ingredients

Ingredient	Quantity
• 8 Pav buns	8
• Herb Butter - for toasting the buns	
• 1/4 cup Lahsun Ki Chutney (Red Garlic Chutney)	
• 1 Onion - cut into rings	
• 4 tablespoons Classic Mayonnaise (With Egg)	
• 1 teaspoon Butter	
• 4 cloves Garlic - finely chopped	
• 2 Green Chillies - finely chopped	
• 1 Onion - finely chopped	
• 1 inch Ginger - finely chopped	
• 1 cup Spinach - chopped	
• 1/2 cup Sweet corn - steamed	
• 1 teaspoon Chaat Masala Powder	
• 4 Potatoes (Aloo) - boiled and mashed	
• Salt - to taste	
• 1/4 cup Butter	
• 1 cup Whole Wheat Bread crumbs - for dusting	

Preparation

- The next step is to make the Spinach Corn Tikki for the Vada Pav.
- Heat butter in a skillet pan and allow it to melt.



- Allow the spinach corn tikki mixture to cool down.
 - Shape the Spinach Corn Tikki mixture into round balls and keep aside.
 - Coat each of the spinach corn tikki with bread crumbs.
 - Preheat a skillet, melt the butter and pan fry the Spinach Corn Tikki's until they are browned and crisp on all sides.
 - Take care not to turn the heat to high as this will not evenly cook the batter and you might just end up with over browned and uncooked portions.
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- Spread the herbed butter and toast them on the pan on both sides, until the surface is lightly golden and crisp.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
350	10	50	15	8	3

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