

Recipe Name: Crispy Eggless Pinwheels Bread Recipe
Diet Type: Vegetarian
Course: Appetizer
Cuisine: Fusion
Quantity:



Ingredients

Ingredient	Quantity
• 4 Whole Wheat Brown Bread	4
• 1/4 cup Potato (Aloo) - boiled and mashed	
• 1/4 cup Chenna (Homemade Cottage Cheese)	
• 1 tablespoon Onion - finely chopped	
• 1 teaspoon Green Chilli - finely chopped	
• 1 tablespoon Cheddar cheese - grated	
• 1/4 teaspoon Garam masala powder	
• 1/4 teaspoon Red Chilli powder	
• 1/4 teaspoon Cumin powder (Jeera)	
• 1/4 teaspoon Red Chilli flakes	
• 1 teaspoon Dried oregano	
• 1 teaspoon Dried Thyme Leaves	
• 1 teaspoon Red Chilli flakes	
• Salt - to taste	
• Butter (unsalted) - to apply on pinwheels	
• Sunflower Oil - to grease	

Preparation

- To begin preparing these Crispy Eggless Bread Pinwheels Recipe, get prepped with all the ingredients.
- Mash boiled potato and crumble the paneer and place it in a bowl.
- Add in all the spices like oregano, red chilli flakes and thyme and also add cheese to the mashed potato mixture.
- Mix well and keep it aside.
- Now attach all the bread slices by applying some water on the sides of each bread.



- Wrap it in Aluminium foil tightly and freeze the Bread Pinwheels for 45 minutes.
- Preheat Oven to 180 degrees Celsius for 10 minutes.
- Meanwhile, take rolled bread out from freezer and remove the aluminium foil that was wrapped over it.
- Brush some butter over these pinwheels.
- After 10 minutes, flip them carefully and bake for another 10 minutes on the other side until crisp.
- Serve Crispy Eggless Bread Pinwheels Recipe hot and crisp with tomato ketchup.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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