
Potato cutlets

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Preparation



- Boil the potatoes, cool, and peel and mash them.
- Peel and finely chop the onion, finely chop the green chilies.
- Clean, wash and chop the coriander leaves.
- Lightly crush the cashew nuts.
- Heat the oil over a medium heat, add mustard, as soon as they begin to crackle add cumin seeds and allow crackling for few seconds.
- Add the chopped onion, chopped green chilies. Stir-fry until the onions are golden.
- Add turmeric powder, red chili powder, salt and coriander leaves. Remove from the heat.
- Add the mashed potatoes, crush cashew nuts and lemon juice to the onion mixture and mix thoroughly.
- Divide the mixture into 8 equal portions, shape them into flat oval shaped, and dust each with flour. roll in breadcrumbs to coat them properly.
- Heat oil and deep fry till golden brown.

Notes

Serve hot with spicy chutney.

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Preparation Time	5 min	Difficulty	very simple
Portions	1 portion	Amount	
Country/Region		Costs per Portion	