Dabeli on Sourdough

Ingredient	Quantity	Unit
Grated Boiled Potatoes	2	No.
Chopped Onions	20	Grams
Chopped Green Chilli	1	No.
Chopped Coriander	5	Grams
Saunth Chutney	20	Grams
Hari Chutney	20	Grams
Cornflakes	50	Grams
Peri-Peri Powder	5	Gram
Nylon Sev	15	Grams
Sourdough Bread Slice	2	No.
Butter	20	Gram
Salt		Taste

Method:

1. For the Mixture – In a deep bowl, add the potatoes, chopped onions, chopped green chilli, chopped coriander, saunth chutney and hari chutney. Mix well.
2. For the Khachad – In a bowl, add the crushed cornflakes and peri peri powder and mix well.
3. For the Bread – In a pan, put butter and heat it. Sear the Sourdough Bread on both sides till crispy.
4. For the Assembling – Take the seared Sourdough bread, put the potato mixture on top, add the peri-peri cornflakes, nylon sev and some chopped coriander.