

ALOO MATAR KI TIKKI

Ingredient	Quantity	Unit
Grated Boiled Potatoes	300	Grams
Green peas	200	Grams
Cumin	10	Grams
Salt	To	Taste
Black Salt (Optional)	To	Taste
Coriander Powder	50	Grams
Chaat Masala	15	Grams
Turmeric Powder	10	Grams
Fresh Mint Leaves (Chopped)	10	Grams
Sunflower Oil	50	ml
Ghee (For Searing)	60	ml
Ginger and Garlic Paste	35	Grams

Method:

1. In a pan, add the oil and heat it.
2. Add cumin and let it crackle.
3. Now, add the ginger and garlic paste sauté till it starts to stick to the pan.
4. Add all the dry spices and cook for 5 seconds.
5. Add the green peas and let it cook till they become mushy.
6. Remove the mixture from the pan and put in a bowl and let it cool down.
7. Now, add the grated potato and chopped mint into the bowl and mix together.
8. Make the mixture into patties.
9. Pan seared till nice and brown on both sides.
10. Now serve hot with mint chutney.