

## Vegetable Cutlets

Serves 4

Ingredients:

- ½ cup cooked chickpeas
- 1 potato, 1 carrot, 1 diced onion, cooked & mashed
- a few green coriander leaves, cut fine
- 2 tbsp Himalaya Gourmet Tikka masala
- 1½ cup bread crumbs
- 1 finely diced spring onion
- 1 finely diced tomato
- 1 egg
- 1 tsp salt
- 1 tbsp lemon juice

### *Vegetable oil for frying*

**Method:** Mix all the ingredients except 1 cup bread crumbs. Form into golf size balls in the palm of your hand. Flatten to make a perfect round. Roll in bread crumbs. Fry in two batches. Wipe pan with a paper towel before changing oil in between batches.

Serve with Himalaya Gourmet Tamarind Dip.