

Bombaiya Aloo Tikki with Kellogg's Oats Ragda

Preparation Time: 20 mins Serves: 2

(A) Ingredients for the tikki

- · 2 large potatoes (boiled)
- 1 onion (chopped)
- · 2 tbspn of fresh coriander (chopped)
- · 2 green chillies (chopped)
- · 1 tspn cumin powder (roasted)
- · 1 tspn red chilli powder
- \cdot ½ tspn black salt
- · 2 tbspn ghee
- · 2 tbspn corn starch
- · Salt to taste

Method

Mash the potatoes & mix all the ingredients together in a bowl.

Form small tikkis / cakes by hand & dust the tikkis with cornstarch.

Leave it in the refrigerator for 30 mins. Shallow fry in ghee on both sides in a non-stick pan until golden brown & crisp.

(B) Ingredients for the oats ragda:

- 1 cup Kellogg's Oats
- 1 onion (finely chopped)
- · 2 cloves garlic (crushed)
- 1 green chilly (finely chopped)
- · 1 tspn garam masala powder
- · 1 tspn red chilli powder
- 1 tspn turmeric powder
- · 1 tspn cumin seeds
- 1 tspn mustard seeds
- · 12 curry leaves
- · 1 pinch asafoetida
- · 1 lime juice
- 1 tbspn fresh coriander leaves (chopped)
- 1 tbspn oil

Method

Heat oil, crackle cumin seeds, mustard seeds & curry leaves.

Add crushed garlic, onion & green chillies & sauté for 5 mins.

Add garam masala, red chilli powder, turmeric powder, asafoetida & Kellogg's Oats.

Cook for 5 mins.

Add 3 cups of water & simmer for 10 mins. Season & finish with lime juice & coriander leaves.