



**KELLOGG'S CORN FLAKES  
AND SWEET POTATO SKILLET**

## Kellogg's Corn Flakes and Sweet Potatoes Skillet

**Preparation Time: 60 mins**

**Serves: 2**

### Ingredients

- 1 cup Kellogg's Corn Flakes Original
- 250 g sweet potatoes
- ½ tspn rock salt
- 1 tspn ground roasted cumin powder
- 2 green chillies
- 2 tbsp chopped coriander leaves
- 1 tbsp ginger chopped
- 1 tsp paprika powder
- 2 tsp cajun salt
- 2 tbsp ghee
- 2 tbsp sweet and sour mango pickle pulp
- Salt

### Method

Grease a 12 inch skillet greased with refined oil  
Boil sweet potatoes with skin, cooland peel the skin off

In a bowl, add herbs, spices, seasoning, ginger, mashed sweet potatoes and crushed Kellogg's Corn Flakes Original

Make small balls and fill with little pickle pulp

Make small tikkis / round cakes and

Refrigerate it for 30 mins

In a non-stick add ghee and shallow fry the cakes from both sides till crisp and golden brown from both sides

### Ingredients for Chutney

- ¾ cup cherries red pitted
- 1 tbsp roasted cumin powder
- 1 tbsp sugar
- 1 lime
- 1 tbsp coriander fresh chopped
- 1 clove garlic
- 1 no. fresh red chilli
- ½ tsp black salt
- Salt

### Method

Wet grind cherries with chillies, herbs, sugar and salt

Finish with lime juice