

Kellogg's Corn Flakes Spicy Jhalmuri

Preparation Time: 30 mins

Serves: 2

Ingredients

- 1½ cup Kellogg's Corn Flakes (lightly crushed)
- · 1 tbspn garlic (crushed)
- ½ cup spring onions (chopped)
- · 2 tbspn fresh coriander (chopped)
- · 1 tbspn oil
- · 1 tspn chilli paste
- 1 tbspn hot chili sauce
- 1 tbspn sweet chilli sauce
- · 1 tbspn tomato ketchup
- 1/3 cup carrot (shredded)
- ¹/₃ cup green capsicum (shredded)
- ½ cup cabbage (shredded)
- · 1 tbspn cumin powder (roasted)
- \cdot ½ tspn black salt

Method

Heat oil in a pan.

Sauté garlic & all the vegetables except spring onions & coriander.

Add the sauces, sauté for 2 mins.

Transfer this to a big mixing bowl.

Add Kellogg's Corn Flakes, cumin powder & black salt.

Toss well & garnish with spring onions & coriander.