

Oats Cutlet

Makes- 6 in no.

Ingredient

- 1 cup oats
- 1 potato, boiled, mashed
- 1 carrot, boiled, mashed
- 1 cup finely chopped onion
- ½ teaspoon chaat masala
- ½ teaspoon coriander powder
- ¼ teaspoon garam masala powder
- salt as required
- 2 green chillies
- 2 tablespoon coriander leaves
- ½ teaspoon red chilli powder
- ½ teaspoon cumin powder
- ½ teaspoon breadcrumbs
- 150 gm paneer
- 2 tsp oil
- water as required

Recipe

- In a pan, dry roast the oats on medium flame. Turn off the burner and transfer the roasted oats in a bowl. Keep it aside.
- In another bowl and add boiled potatoes, carrots. Mash them and then add grated paneer in it followed by chopped onion. Then, add red chilli powder, chaat masala powder, cumin powder, garam masala powder along with coriander powder, salt and the chopped coriander leaves. Mix well all the ingredients and check the salt by tasting the mixture. In the end, add the roasted oats in this bowl and mix well once again. You will get a dough like consistency which is a little sticky. Keep this bowl aside for sometime.
- Now, divide the mixture in 4 equal parts and make it desired shaped cutlets. Coat it with semolina and breadcrumbs.
- Heat a non-stick and brush it with oil. Once the oil is hot enough, place the cutlets on them and cook on both sides till they are golden brown.
- Once you are done, transfer them to a plate and serve hot with green chutney.