



## Ingredients

- 1 Sachet MAGGI Masala-ae-Magic
- 1 Cup Soya Granules
- 200 ml Oil
- 2 Onion (Chopped)
- 1 Tablespoon Ginger-Garlic Paste
- 2 Tomato (Chopped)
- 1.25 Cups Water
- 0.75 Cup Carrot (Grated)
- 0.5 Cup Peas (Shelled)
- 2 Green Chillies (Chopped)
- 1 Teaspoon Garam Masala Powder
- 1 Teaspoon Black Pepper Powder
- 0.5 Cup Coriander Leaves (Chopped)
- 3 Tablespoons Maida
- 4 Potato
- 1 Pinch Salt (To Taste)
- 2 Bread Slices

## Zubereitung

1. Prepare ingredients as mentioned in the list. Soak soya granules in warm water for 15 minutes, press them gently and take out excess water.
2. Heat 2 tablespoons oil in a karahi and add onions and sauté till golden brown. Add ginger-garlic paste and stir fry till the raw smell goes, add tomatoes and sauté till tomatoes are soft and cooked. Then add soya granules and fry for a minute. Add the carrot, peas, green chillies, salt and 1 cup water. Cook till vegetables are done and the mixture is dry.
3. Sprinkle the MAGGI Masala-ae-Magic, garam masala powder and pepper powder and mix well. Remove from flame and sprinkle the coriander leaves and 1 tablespoon of maida and mix well. Divide into 6 portions and allow to cool.
4. Mix rest of the maida in  $\frac{1}{4}$  cup water to make a thin paste. Keep aside. Mash the boiled potatoes with salt into a smooth mixture, divide the mixture into 6 portions.
5. Take one portion of mashed potatoes and make a well in the centre and place one portion of soya mixture. Cover soya mixture with mashed potato and shape into a roll. Repeat with rest of the mashed potato and soya mixture.
6. Dip each roll in the maida paste and roll in bread crumbs. Heat oil in a non stick pan and shallow fry the rolls till all sides turn golden brown. Serve hot with mint chutney or tomato Sauce.

### Nährwerte an

Carbohydrates	45.86 g
Energy	530 kcal
Fats	35.48 g
Protein	8.84 g

🕒 60 Minutes

⊕ 6 Servings