Potato Patties
(Recipe for 12 patties)

Ingredients:

- Potatoes (boiled and mashed) – 4 medium sized potatoes
- Red / Green bell pepper Chopped into small pieces – 1 cup
- Cilantro (Finely chopped) – 1 CUP
- Green Chillies (Finely chopped) – 2
- Roasted cumin powder – 1 TSP
- Corn Flour - 3 TBSP
- Red Chilli powder – 1 TSP
- Ginger finely grated – ½ TBSP
- Dry Mango powder – ½ TSP
- Oil – 2 TBPS

Method:

1. Mix all the above ingredients and make a dough of the mixture.
2. Add 2 tbsp of oil and bind the dough nicely
3. Divide the mixture into 12 – 15 parts and Make small balls.
4. Make flat patties by pressing the ball gently between the palms.
5. Place them on a baking tray
6. Pre-heat the oven to 425 degrees F and bake the patties for 40 mins.
7. Serve with Green Chutney or any sweet or spicy dip.