



Rajma Kebabs

Serving: 1

Veg

Ingredients

- Serves 1
- 1/2 Cup soaked and boiled rajmah (kidney beans),lightly mashed
- 1¹/₂ tsp oil
- 1¹/₂ cup sliced / chopped onions
- 1 tsp finely chopped green chillies
- 1 medium boiled,peeled and mashed potatoes
- 2 tbsp chopped coriander
- salt to taste
- 1¹/₄ turmeric powder
- 3/4 garam masala
- 1 tbsp rava / rice flour
- 1 tsp oil

Preparation Method

1. Heat the oil in a broad non-stick pan add onions and saute on a medium flame till they turn translucent
2. Add ginger and green chillies and saute on a medium flame for another 30 seconds
3. Add rajmah ,potatoes,coriander,salt,turmeric powder,and garam masala,mix well and cook on a medium flame for 2 minutes,while stirring continiously. Keep aside to cool slightly
4. Add flour and mix well
5. Divide the mixture into equal portion and shape each portion flat kebabs
6. Cook each kebabs on a nonstick tava (griddle)using little oil till they turn golden brown in color from both the sides
7. Serve hot with green chutney