



Sama tikki

Serving: 1

Veg

Ingredients

- Sama ke chawal : 3 tbsp
- 1 Boiled & Peeled sweet Potato
- 1 tbsp Coriander leaves Chopped
- 1 Green Chillies chopped
- 1 tbsp ground roasted peanuts
- 1/2 tsp Black pepper powder
- Salt to taste
- 1 tsp oil
- 1 cup water

Preparation Method

- Collect all the required ingredients. Wash and soak samo rice for 10 minutes. Discard soaking water, add 1 cup of water and samo rice in the deep vessel.
- Cover the vessel and let it cook for 3-4 minutes on a low medium flame.
- After 3 minutes, uncover it and turn off the flame. Let them cool to touch and then open the lid. Fluff up the rice and remove it to a bowl. Let it cool completely.
- Take another bowl, grate the potatoes. I find it easier to grate the sweet potatoes and then mash them
- Further, add all the ingredients like sea salt, black pepper powder, crushed roasted peanuts, green chili, coriander leaves and cooked samo rice
- Mix all the ingredients well. Now grease your hands with some oil again and pinch small ball from the mixture and roll giving it a round shape. then flatten the dough ball and give it a shape like tikki.
- Likewise, prepare tikkis until the entire dough is utilized and place them on a plate. Once finish shaping, heat the oil in a pan for frying on medium heat.
- Add few cutlets at a time and fry them on a low medium flame. Don't disturb it for first 1-2 minutes otherwise, it will get a break.
- Once browned and cooked from one side, flip them and fry the other side.
- Serve hot with green chutney or with curd