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Spaghetti Rolls



Ingredients

Boiled potato-1.5 cup
Boiled spaghetti or noodles - 1 1/2 cup
Boiled and crushed green peas - 4 tbsp
Tomato ketchup - 1 tbsp
Thick white sauce - 2 1/2 tbsp
Dried bread crumbs - 2 tbsp
Chopped coriander - 2 tbsp
Chopped green chillies - 1 tsp
Chili flakes - 1 tsp
Oregano - 1/2 tsp
Salt - 1 tsp
To Coat
Bread crumbs - 1/2 cup
Milk - 1/3 cup
Corn flour - 2 1/2tsp

Preparation

- 1 Roughly chop the boiled spaghetti (or noodles), and peel and mash the boiled potatoes.
- 2 Take a bowl and add mashed potatoes, chopped spaghetti, 2 tbsp bread crumbs and mix.
- 3 Now add tomato ketchup, and all the ingredients and mix well.
- 4 Take a bowl add milk and corn flour and mix well.
- 5 Make long rolls from the potato and spaghetti mixture .
- 6 Dip them in cornflour slury and then roll them into dried bread crumbs.
- 7 Deep fry in hot oil till crisp and golden.

8 Drain on a tissue paper and serve hot.

9 Best with tomato ketchup or mayo dip.

Cooks Note

Crispy rolls made with spaghetti, potatoes and mild spices.

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