



Posted on 18 October 2012
by Anjana Chaturvedi

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 chilies - 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 1/2 tsp

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.

<http://maayeka.blogspot.com> [6] Normal 0 false false false EN-GB X-NONE X-NO
