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Spicy Jingle Balls



Ingredients

Bread - 4 slices
Red bell pepper - 1/2 cup
Green bell pepper - 1/2 cup
Mozzarella Cheese - 4 tbsp
Green chilies - 2
Oregano - 1/2 tsp
Chili flakes - 1 tsp
Corn flour - 2 tbsp
Cooking oil - 2 tsp
Salt - 1/2 tsp

Preparation

1. Make crumbs from the fresh bread by tearing roughly and pulsing it in the mixer for a few seconds.
2. Chop green chilies, green and red bell peppers into small pieces, and grate the cheese.
3. Heat oil in a pan, add chopped green chilies, red and green peppers and saute for a minute.
4. Now add the oregano and chili flakes.
5. In a bowl, add the bread crumbs, cheese, salt and mix well.
6. Make small round balls of the mixture.
7. If the mixture is a bit too dry, sprinkle few drops of water to help in binding.
8. Heat oil in a pan, add the mixture balls and fry on medium heat till golden brown.
9. Drain on a tissue paper and serve hot.
10. Best served with tomato ketchup or mint chutney.

Cooks Note

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