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Spicy Jingle Balls [1]

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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 chillies - 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 chillies, green and red bell peppers into small pieces, and grate the cheese.
- **3**
Heat oil in a pan, add chopped green chillies, 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
<http://maayeka.blogspot.com> [6]

Links

[1] <https://www.expatswoman.com/ewfood/recipes/spicy-jingle-balls>

- [2] [https://www.expatwoman.com/ewfood/flag/flag/madeit/6322?
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