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Potato and lentil waffles with Cherry tomato



Ingredients

2 cups Potatoes, boiled & mashed
1 1/2 cup Yellow lentil, soaked & slightly steamed
2 tbsp. Roasted chick pea powder
2 tbsp. oil for greasing the waffles iron
1/2 cup coriander, finely chopped
1tbsp. grated ginger
1tsp. freshly ground white pepper
Salt to taste
1 cup Cherry tomatoes
Tomato Sauce for serving

Preparation

- 1 Grind lentil with very little water in the grinder. Combine mashed potatoes with lentil paste and roasted chick pea powder. Mix well and add ginger, pepper, coriander and salt.
- 2 Pre heat waffle iron and grease the plates with oil. Spread 3 tbsp. prepared potato mixture into the center of waffle iron and close the lid. Cook it 6-7 minutes or until golden brown.
- 3 Heat the pan and add 1tsp. oil in it. Add 1tsp fresh coriander and cherry tomatoes, sauté. Season with salt and serve on the top of prepared Potato & lentil waffles.

Cooks Note

Serves: 2

Yummy and delicious Potato waffles with grilled cherry tomatoes are perfect for healthy breakfast or brunch. You will need a waffle iron or toaster, here I have used Moulinex changeable plate toaster. These are just potato pancakes but without frying. You can serve this with evening tea also.

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