Posted on 20 March 2014

by Ritu Chaturvedi

Potato and lentil waffles with Cherry tomato



Ingredients

2 cups Potatoes, boiled & mashed
11/2 cup Yellow lentil, soaked & slightly steamed
2 tbsp. Roasted check pea powder
2 tbsp. oil for greasing the waffles iron
½ 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.

Ritu's fussfreecooking

http://fussfreecookingblog.wordpress.com [6]