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by Moonlightsalsa

Yummy bread rolls

Ingredients

Mashed potato
Salt
Spices
Peanuts, chopped (optional)
Green peas, boiled
Carrots, finely chopped and boiled

Preparation

1. Mash a potato and add some salt, spices, chopped peanuts (optional) and boiled green peas or finely chopped boiled carrots. Then make oval balls.
2. You need to make cover for these and for that, soak bread slices in water (cut the hard corners of it), press it with both hands and drain out the water, put the potato ovals in it and cover them with this bread, if you need another piece of bread... add it. Once this is done just shallow fry on pan, with very little oil. Cut it in halves or serve whole with nice tangy ketchup or with salads.

Cooks Note