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## Beetroot patties

## Ingredients

2-3 beetroots  
1 onion  
Corn and peas paste  
Beans, chopped  
Corn flour/bread crumbs  
Veggies

## Preparation

- 1 Grate 2-3 beetroots, 1 onion and keep aside.
- 2 Blend corn and peas paste and mix to the grated beets.
- 3 Fine chop beans, add corn flour/bread crumbs and spices to the veggies and roll them into flat patties. Bake at 180 C for 20-30 mts.
- 4 Flip them in between when the sides turn brown. Serve with Ketchup/Sauce.
- 5 You can substitute with whatever vegetables (baked potatoes, shredded carrots) you have. You can even use cheese instead of the corn flour.

## Cooks Note

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