Indian Spring Roll

NIBBLEDISH CONTRIBUTOR

Ingredients

Ingredients: - 6 Piece of white bread - 2 Medium sized potato - 1 Small onion - 1 Green chili pepper - Small handful of peas - 1/2 Tablespoon cumin - Mint and basil if you would like - Salt-pepper to your desire Fresh Coriandor and Mint Chutney - 3/4 cup chopped fresh cilantro - 1/2 cup mint, fresh; chopped & firmly packed - 1 fresh hot green chili - 1 tablespoon lemon juice - 3/4 cup plain yogurt - 1/4 teaspoon salt - or more

Instructions

This is a great dish when guest come over or when you are just in the mood for a wicked snack. My mom always used to make these, and it would just bring everyone around the table. Its yummy, easy and always leaves you wanting more. 1.Step 1 -Boil potato or microwave them until nice and soft. -Cut into small cubes or crush the potato -Set aside 2.Step 2 -In frying pay, add 2 tablespoons oil(your choice. I use Olive for veggie). Add cumin, onions and peas -Cook until peas change color, add salt pepper etc(add any other spice if you desire) -Turn stove off, mix all ingredients together 3.Step 3 -Take bread and cut all the crust off. In water, soak all 4 edges of the bread and then squeeze the water out of the bread with your hand. Basically just make the bread a bit flat. -Place bread down and add the potato mixture diagonally, fold over so it becomes a triangle and roll the bread in your hand until it becomes a bread roll like sen in the picture. 4.Step 4 -Warm oil so it is very hot, and just add them to the oil one by one until they turn golden brown Warm oil and deep fry until golden brown. CHUTNEY Put the cilantro, mint, green chili, lemon juice, and 3 tablespoons water into the container of a blender or food processor. Blend until smooth, pushing down, if necessary. Beat the yogurt in a small bowl until it is creamy. Add the mixture from the blender and fold in. Add 1/4 teaspoon of the salt, mix, and taste. Add more salt if you need it.