

Carrot and Potato Tikki

A crispy and flavorful Indian snack made with carrots, potatoes, and aromatic spices.



Snack

Indian

30 min

Total time

Easy

Difficulty

180

kcal / serving

Ingredients

- 1 medium carrot
- 1 medium potato
- 2 cloves of garlic
- 1-inch piece of ginger
- 1 small onion
- 1/2 teaspoon cumin powder
- 1/2 teaspoon coriander powder
- 1/4 teaspoon red chili powder
- 1/4 teaspoon turmeric powder
- 2 tablespoons bread crumbs
- 2 tablespoons chopped cilantro
- Salt to taste
- Oil for frying

Steps

- 1 Grate the carrot and potato. Finely chop the garlic, ginger, and onion.
- 2 In a mixing bowl, combine the grated carrot, grated potato, chopped garlic, chopped ginger, chopped onion, cumin powder, coriander powder, red chili powder, turmeric powder, bread crumbs, chopped cilantro, and salt. Mix well.
- 3 Take a small portion of the mixture and shape it into a small patty or tikki.
- 4 Heat oil in a pan over medium heat. Fry the tikkis until golden brown and crispy on both sides.
- 5 Remove the tikkis from the pan and place them on a paper towel to absorb excess oil.
- 6 Serve hot with chutney or ketchup.