

Indian Vegetable Bread Rolls

A delicious and flavorful Indian snack made with a mixture of vegetables wrapped in bread and fried until crispy and golden.



Snack

Indian

30 min

Total time

Moderate

Difficulty

230

kcal / serving

Ingredients

- 2 slices of bread
- 1 carrot, grated
- 1 small onion, finely chopped
- 1/2 bell pepper, finely chopped
- 1 small tomato, finely chopped
- Salt to taste
- 1/2 teaspoon cumin powder
- 1/2 teaspoon coriander powder
- 1/4 teaspoon turmeric powder
- 1/4 teaspoon red chili powder
- Vegetable oil for frying

Steps

- 1 In a bowl, combine the grated carrot, chopped onion, bell pepper, and tomato.
- 2 Add salt, cumin powder, coriander powder, turmeric powder, and red chili powder to the vegetable mixture. Mix well.
- 3 Take a slice of bread and trim the edges. Moisten the bread slightly with water.
- 4 Place a spoonful of the vegetable mixture in the center of the bread slice and roll it tightly, sealing the edges.
- 5 Repeat the process for the remaining bread slices and vegetable mixture.
- 6 Heat vegetable oil in a deep pan or kadai for frying.
- 7 Once the oil is hot, carefully place the bread rolls in the oil and fry until they turn golden brown and crispy.
- 8 Remove the fried rolls from the oil and drain excess oil on a paper towel.
- 9 Serve hot with ketchup or chutney.