

CHEESY RAJMA POCKETS

Servings: 2

Preparation Time: 10 minutes

INGREDIENTS

- ½ cup **TFC's Rajma Masala Gravy**
- 1 **small onion**, finely chopped
- 1 **small capsicum**, finely chopped
- 1 **small tomato**, finely chopped
- ¼ cup **cucumber**, finely chopped
- 3 tsp mixed herbs
- 3 tsp red chili flakes
- 1 cup **grated cheese** (mozzarella or processed cheese)
- 2 Tortillas
- 1 tbsp butter
- Salt to taste

DIRECTIONS

1. Prepare the Filling:

- In a mixing bowl, combine **TFC's Rajma Masala Gravy**, chopped onion, capsicum, tomato, cucumber, salt, mixed herbs, and chili flakes. Mix well.

2. Assemble the Pockets:

- Take a **tortilla** and spread the **rajma mixture** evenly over one half.
- Sprinkle **grated cheese** generously on top.
- Fold the other half of the chapati over the filling and press gently.

3. Cook the Pockets:

- Heat **butter** in a pan over **medium-low heat**.
- Place the **stuffed tortilla** carefully, ensuring the filling stays intact.

The Fresh Curry
"Maximum Taste, Minimum Overheads"

- Cover and cook for **1-2 minutes**, then flip and cook for another **1-2 minutes**, until golden brown and crisp.

4. Serve:

- Cut into halves, garnish with mixed herbs & chili flakes.
- Serve hot with mint chutney or ketchup.

NUTRITION

Calories: 320kcal | Carbohydrates: 38g | Protein: 12g | Fat: 14g | Fiber: 6g |

