

[Veg cutlet recipe](#) | vegetable cutlet recipe | Snacks recipes

Prep Time

15 mins

Cook Time

15 mins

Total Time

30 mins



Veg cutlet recipe with step by step photos. Easy to make simple, delicious veg cutlet to be served as evening snack with green chutney.

Course: Snack
Cuisine: Indian
Servings: 8
Calories: 196 kcal
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Ingredients (1 cup=250 ml)

- For veg cutlet mixture:
- 2 big potatoes peeled
- 1 big carrot peeled
- 1/2 cup green peas
- 10-12 french beans
- 2 tablespoons bread crumbs
- 1/2 teaspoon roasted cumin powder
- 2 green chilies + A small piece of ginger crushed in mortar n pestle
- 1 teaspoon garam masala
- Salt
- For dipping and coating the veg cutlet
- 2 tablespoons corn flour or gram flour
- 4 tablespoons water
- 3/4 cup bread crumbs

Instructions

1. **preparing veg cutlet mixture:**
2. Steam or boil the vegetables until done. Mash well. Do not make it pasty.
3. To the mashed add salt and spice powders. Mix well.
4. Add two tablespoons bread crumbs. Mix well and try shaping a cutlet. If the mixture is loose add one more tablespoon of bread crumbs. Divide the mixture in eight parts.
5. Shape the vegetable cutlet mixture into round or heart shaped using cookie cutter.
6. Mix corn flour or gram flour with water into a thin paste.
7. Dip the shaped cutlets one by one and roll over bread crumbs.
8. **Frying veg cutlet:**
9. Heat oil for shallow frying. Place the cutlets and fry until golden brown from all sides. Drain in a kitchen towel and serve veg cutlet hot.