

# Ragda Pattice/ Patties (Chaat from Mumbai)

Yield: 4 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-bread-rusk-recipe>

## Ingredients:

- 2 potatoes
- bread crumbs
- rusk
- 1 teaspoon ginger garlic paste
- ground coriander ½tsp
- ground cumin ½tsp
- turmeric ¼tsp
- salt to taste
- yellow peas Dried, vatana - 1cup, soaked overnight
- 1 onion
- 3 tomatoes
- 1 tablespoon tomato paste
- yogurt ½cup, whisked very well
- 1 teaspoon garlic paste
- turmeric ¼tsp
- 1 teaspoon red chili powder
- Garam Masala ½tsp
- 1 teaspoon chaat masala
- salt to taste
- 1 red onion
- cilantro as needed, finely chopped
- yogurt as needed, optional

## Nutrition:

1. Calories: 230 calories
2. Carbohydrate: 40 grams
3. Cholesterol: 15 milligrams

4. Fat: 4.5 grams
5. Fiber: 6 grams
6. Protein: 9 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 570 milligrams
9. Sugar: 13 grams

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