

## Bread Bonda

### Ingredients

Bread slices – 8  
Oil – to deep fry

### Filling:

Boiled potatoes, medium size – 2  
Onions – 2 – chop  
Green chillies – 2, 3 finely chopped  
coriander leaves – 1 tbsp chopped  
Oil – 2 tsp  
Salt



### Preparation

- Crumble the boiled potatoes.
- Heat oil, add onions & green chillies.
- Saute a little & add potatoes & salt.
- Mix well & remove from the stove.
- Add chopped coriander leaves & knead well.
- Divide into 8 portions.
- Dip each bread slice in water for just one second & press between both palms to squeeze out the excess water.
- Keep the filling in the centre & draw the bread around to cover it.
- Just roll it between both palms with gentle pressure.
- Repeat for all the bread slices.
- Heat oil in a kadai & deep fry one by one.
- It will cook very fast & so, remove as soon as the light brown colour sets in.
- Serve with tomato sauce.

Didn't turn out as expected?

Need more help?

Have an idea to improve on this recipe?

Need other recipes from this cook?

Want to contribute your unique recipe?

Visit [www.IndusLadies.com](http://www.IndusLadies.com)