

Veg Burger Recipe | Tasty Veggie Burger Recipe

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Tasty Veggie Burger Recipe- Veg Burger



Veg burger

Home made tasty veg burger

Time Durations |

- Prep: **5 min**
 - Cook: **10 minutes**
 - Total: **15 minutes**
 - Level: **Easy**
 - Serve: **2**
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Now a days everyone likes good food and more especially in the party. In this recipe today, we will learn the **Veg Burger Recipe** *Tasty Veggie Burger Recipe* is very tasty.

Veg Burger Recipe We are making **Veggie Burger Recipe** for today's Kid's Party, which is being prepared for Special Kids Party.

You can also make [Veg Burger Recipe](#) for Evening Time.

Veggie Burger Recipe is a very easy recipe, you can make the Indian [Veg Burger](#).

Burger recipe at home can be prepared and eaten at home.

You can see many more tasty tasty recipes here.

Tawa pizza homemade recipe

How to Make Breads Ingredients

Veg burgers prepared with baked [tikkis](#), gherkin, tomatoes, cottage cheese and sauce and sauce layer are very tasty. These burgers included in street food are very dear to children.

Ingredients for Veg Burger Recipe:-

- Bun-2
- Gherkin- 1
- Cauliflower - 5 to 6 leaves
- Tomato - 2
- Cheese Slices - 2
- Tomato sauce
- Green Coriander sauce
- [Chaat Masala](#) - 1 tsp

- Potato - 3 (200 grams) (boiled)
- Peas - ½ cup (boiled)
- Bread - 2 (crumbled)
- Oil - 2 to 3 tbsp
- Ginger - 1 tsp (paste)
- Green chili - 2 (finely chopped)
- Coriander Powder - ½ tsp
- Cumin powder - ½ tsp
- [Mango powder](#) - 4 tsp
- Salt - 4 teaspoons or as per taste

How to make Veggie Burger Recipe:-

Peel the potatoes and grate them. Mash the peas well and add them to the potatoes. Add ginger paste, green chillies, salt, mango powder, cumin powder, coriander powder and half of crumbled bread and mix everything well.

Place a pan on the gas and heat it. Put 2 to 3 tablespoons of oil on a hot pan.

Make a round by taking a little mixture from the potato mixture and flatten the balls with the palm. Wrap it in bread crumble and press it gently with the palm, giving it a shape of tikki and prepare other tikkis in the same way.

Put the tikkis on the pan to roast and roast the potato tikkis on a low flame. Turn the tikkis with the help of a spoon and roast them till they turn brown on both sides. Potato tikkis are ready.

Wash and peel the gherkin and cut into thin round slices. Wash tomatoes too, clean them and cut them into thin round slices.

Become one. Cut it in the middle and divide it into two parts. Put a little oil in the pan and put the pan in the pan to roast it. Crisp the bun from both the sides and in the same way cut the second bun too.

Take one piece of bun and apply 1 teaspoon of tomato sauce on it and then place slices of gherkin and give chaat masala dust to them. Now put potato tikkis over it and place 1 leaf of cabbage on top of it, keep a slice of paneer on top of it. Put some chaat masala dust on it again and again keep 1 cabbage leaf. Put tomato pieces and some chaat masala over it. Take another piece of bun and put green coriander sauce on it and keep it on top of tomatoes.

Veg burger is ready, prepare another burger in the same way. Serve these tasty *veg burgers* with sauce when you feel hungry.

I hope you have liked the *veg burger recipe*, you must make the ***veggie burger recipe*** at home and try it very tasty.

That's all you get for today, then take care of yourself for the next recipe in the next recipe.

Tag:

Categories:

Vegetarians Kid's Party