



## Khichadi and Veggie Burger Patties

### Ingredients

- 1 cup cooked khichadi
- 1 cup boiled vegetables (carrots, peas, potatoes, etc.) add some chopped cilantro for taste
- 1 tablespoon SuperFood Veda bombay masala spice blend
- 2-3 tablespoons SuperFood Veda Ginger Garlic ghee for shallow frying



- 
- 1 tablespoon cashew powder
- ¼ cup garbanzo bean flour
- ¼ cup Panko bread crumbs
- 1 tablespoon salt

### Directions

1. Mix all of the ingredients (except ghee) in a large bowl and knead together until you have a nice dough consistency.
2. Make small patties using greased hands. Put the ghee into a frying pan and heat it up.
3. Shallow fry the patties in the ghee. Be sure to flip them halfway through.
4. Enjoy the patties on a bun/Naan bread or by themselves. Add chutney and other toppings as you prefer.



