



Ingredients for Grilled Sandwich

- Breads ☐ 12 [Sliced]
- Oil ☐ 1 tbsp
- Onion ☐ 4 medium [finely chopped]
- Turmeric Powder ☐ 1/4 tsp
- Chilly Powder ☐ 1/2 tsp
- Garam Masala ☐ 1 tsp
- Cumin Powder ☐ 1/2 tsp
- Potato ☐ 2 medium-sized
- Coriander leaves ☐ Some
- Salt ☐ As needed
- Lemon Juice ☐ Few drops



Step 1 - Making Potato Masala

- ☐ Take a pan and preheat with 1 tbsp of oil with medium heat.



- ☐ Add four medium-sized finely chopped onions.



- ☐ Saute it for 2-3 minutes until translucent.



- ☐ Add 1/4 tsp of turmeric powder.



- ☐ Add 1/2 tsp of chilly powder.



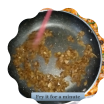
- ☐ Put some coriander leaves.



- ☐ Boil two potatoes and mash them well. Add those potatoes into the pan.



- ☐ Fry it for a minute.



- ☐ Add 1/2 tsp of cumin powder.



- ☐ Add 1 tsp of garam masala.



- ☐ Add the required salt into it.



- ☐ Pour few drops of lemon juice.



- ☐ Mix it well and turn off the flame. The stuffing is ready to use in the later process.



Step 2 - Making Grilled Sandwich

- ☐ Preheat the sandwich maker for 4-5 minutes. You can use a grill pan or tawa to make this sandwich.



- ☐ Put some stuffing over the bread. Spread it evenly and seal it with another bread.



- ☐ Press it gently and apply butter on one side.



- ☐ Place the bread over the preheated sandwich maker and apply butter on the other side too.



- ☐ Close the sandwich maker and cook for 5 minutes until the bread gets golden brown.



- ☐ Now, the grilled sandwich is ready! Repeat the same for rest of the breads.

