



ginger and chilli spaghetti fritters

kaluhiskitchen.com

When you are looking for a ways to spruce up leftover spaghetti, do attempt my ginger and chilli spaghetti fritters. Fast. Easy and super tasty!

Ingredients:

1 bowl of left over spaghetti

4 tablespoons of leftover minced meat

1/2 a teaspoon of grated ginger

1 egg

1 handful of breadcrumbs

1 bird's eye chilli, finely diced

1/2 teaspoon of ground cumin

1/2 a teaspoon of black pepper

1/2 a teaspoon of garam masala

Garnish: chopped coriander and a dollop of mayonnaise

Method

Roughly chop up your spaghetti into sizable pieces. This will allow the ingredients to mix up better. Prepare the other ingredients as required.

Put all the ingredients in a bowl apart from the garnish and mix it all up. Ensure they are evenly distributed.

Put some oil to heat up in a pan. Scoop the mixture, about half a handful, flatten it and put it in the oil.

Allow each side to cook for about 2 minutes or until they turn golden brown. Do not turn them until you can feel that they have set or else they will totally come apart.

Once both sides are done, remove the fritters and put them on a kitchen towel to allow them to drain off the excess oil. Once they are ok, plate them, garnish with some freshly chopped coriander and a beautiful dollop of mayo (or sour cream) and serve.



SERVE WITH: thick gravy, any meat stew or on their own

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/ginger-and-chilli-spaghetti-fritter/>