

### Ingredients

Quantity:	Measure:	Ingredients:	Description:
half	Kilogram	Beef - Mince	Wash and drain
One	Medium	Eggs	Beat the egg
One	Bunch	Coriander Leaves (Kothmeed)	Minced
Half	Bunch	Mint Leaves (Pudina)	Minced
Ten	Flakes/Seeds/Cloves	Garlic	Minced
Two	Medium	Chillies Green	Minced
Half	Inch	Ginger	Minced
Two	Medium	Onions	Minced
Two	Tablespoon	Lime Juice	Mix
One	Teacup	Bread Crumbs	For rolling.
	As Required	Pepper Powder	To Taste
	As Required	Salt	To taste
Half	Teacup	Cooking Oil	for frying

### Method

Wash and drain the ground beef mince. Mix all of the ingredients in it the beef mince and make cutlets as desired, Add salt and pepper powder to taste. Dip in the beaten egg and then roll in bread crumbs and fry till cooked.

Note: Cutlets could also be made by boiling/cooking the mince before.