

# Chhole Sliders



Prep Time  
0

Cook Time  
23 min

Step 1 (5 min)

Step 2 (5 min)

Step 3 (10 min)

Step 4 (2 min)

Step 5 (3 min)

## Ingredients

1. 2 cups IY chole masala
2. 1 medium tomato, diced
3. 1 medium onion, diced
4. 1 medium potato, boiled and diced
5. 8 slider buns
6. 2 tablespoons butter
7. 8 slices of cheese
8. Fresh cilantro for garnish (optional)

## Instructions

### Preparing the Chole Mixture

- 1 In a pan, combine 2 cups of chole masala with 1 diced tomato, 1 diced onion, and 1 boiled and diced potato. Cook for about 5 minutes until the mixture is well combined and heated through.



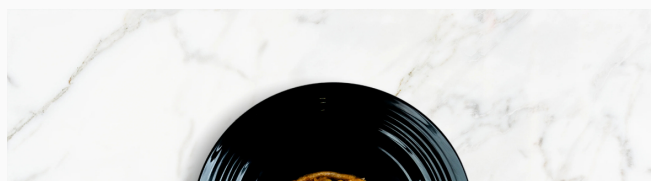
### Toasting the Buns

- 2 Heat 2 tablespoons of butter in a large skillet or griddle. Split the slider buns and toast them in the butter until they are golden brown and crispy.



### Assembling the Sliders

- 3 Place the bottom halves of the toasted buns on a plate. Layer the prepared chole mixture on each bottom bun.





#### Adding Cheese

- 4** Top the chole mixture with a slice of cheese on each slider.



#### Final Assembly

- 5** Cover each slider with the top half of the toasted bun. Garnish with fresh cilantro if desired.



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## Punjabi Chole