

# Directions

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1.

Take a bowl and add boiled potato, salt and pepper and mash it thoroughly

2.

Take a pan add [Eva Cooking Oil](#) and chicken and stir it well. Season with salt and pepper

3.

Add capsicum, tomato and onion to the pan and stir all the vegetables well together on medium low heat

4.

Add the pizza sauce to the pan, stir well and take it off the flame.

5.

Take mashed potatoes in hands and place mozzarella and cheddar cheese. Sprinkle some oregano and crushed chilies and then place chicken filling from before and bind it well.

6.

Roll it into the plain flour and breadcrumbs. Follow this method with all cutlets

7.

Your Pizza cutlets are ready. Serve fresh and hot along with some ketchup or chili garlic sauce