

Master Pakora Recipe (use leftover veg)

Makes 6 mini pakoras ⌚ 25 minutes

Give your leftover veg a second life and create these delicious flavour bombs. Serve with cucumber raita for a quick and healthy snack.



Ingredients

- 1/2 an onion, sliced
- 1/4 cup leftover veg, chopped
- 1/4 cup chopped herbs e.g. coriander
- 1/2 cup besan (chickpea) flour
- 1 tspn rice flour
- 1/2 tspn coriander powder
- 1/4 tspn turmeric powder
- 1/4 tspn garam masala
- a pinch of salt & asafoetida
- pinch of baking powder & bi-carb soda
- 3 tbsps. water

Method

1. Combine all ingredients in a bowl and stir to combine.
2. Heat a frypan to medium-high heat and add 2 tablespoons of cooking oil.
3. Drop golf-ball sized pieces of batter into the hot oil and cook well on both sides until golden brown.
4. Transfer pakoras to a paper towel.
5. Serve with cucumber raita for a snack. Add flatbread and dahl for a quick lunch.