

Pyazz Ka Pakoda (Onion Pakodas)



Ingredients:

Gram flour (Besan): 3-4 tbsps
Semolina (Sooji) : 2 tbsps
Onions: 1 cup, finely cut length wise
Green chilies: 3-4, finely cut length wise
Coriander leaves: ¼ cup, finely chopped
Ginger paste : ½ tsp
Turmeric powder (Haldi): ½ tsp
Asafoetida (Heeng) - ½ tsp
Coriander powder : ½ tsp
Mango powder (Khatai): ½ tsp
Cumin seeds (Zeera)- ½ tsp
Salt to taste
Cooking oil

Directions:

- Mix all the ingredients in a bowl and sprinkle some water so that onions are nicely coated with besan.
- Heat oil in a kadhai.
- Drop very small amount of mix in hot oil and deep fry.
- Serve hot with any chutney of your choice.

Serves/Makes: 1