

## Mixed Vegetable Pakora



Pakorras are an extremely popular snack throughout India, sold by street vendors. You can't beat them hot and fresh, served with spicy onions, raita, or mint/coriander chutney.



### INGREDIENTS

**150g gram (chickpea) flour**

**1 tsp each** - cumin seeds, coriander seeds, mustard seeds, curry powder, chilli powder, garam masala powder

**5g turmeric powder**

**20g ginger/garlic paste**

**2 green chillies** - chopped (optional)

**250g mixed veg** - chopped/diced: carrots, peas, beans, peppers and onions work great.

### METHOD

1. Combine all the ingredients except for the vegetables in a bowl and stir together to combine to a very thick paste.
2. Stir in the vegetables and make sure it is still very thick.
3. Heat your oil in a deep pan, until it reaches 180°C.
4. Use your fingers or a pair of spoons to carefully scoop golf ball sized portions of batter into the hot oil.
5. Fry, flipping occasionally, until evenly golden brown all over. (5-7 mins)
6. Remove using a slotted spoon and drain on kitchen towel. Sprinkle with salt, and serve with your dip of choice!

Tag us on social media with your creations @pkumarreadymeal

