



Crispy Vegetable Pakoras



Prep	Cook	Ready In
15 m	10 m	25 m



Walgreens
425 Fuller Ave NE
GRAND RAPIDS, MI
49503

Recipe By: veggigoddess

"These are very yummy, and if any of you have ever had Japanese tempura coated veggies, you'll love this recipe. It's similar, yet it is unique in it's taste. Serve with a chili sauce, mint yogurt sauce, or sweet and sour sauce. Try other vegetables for dipping, such as sweet potatoes, broccoli and asparagus."

Ingredients

- | | |
|-------------------------------|------------------------------|
| 1 cup chickpea flour | 2 cloves garlic, crushed |
| 1/2 teaspoon ground coriander | 3/4 cup water |
| 1 teaspoon salt | 1 quart oil for deep frying |
| 1/2 teaspoon ground turmeric | 1/2 head cauliflower florets |
| 1/2 teaspoon chili powder | 2 onions, sliced into rings |
| 1/2 teaspoon garam masala | |

Directions

- 1 Sift the chickpea flour into a medium bowl. Mix in the coriander, salt, turmeric, chili powder, garam masala and garlic.
- 2 Make a well in the center of the flower. Gradually pour the water into the well and mix to form a thick, smooth batter.
- 3 Over medium high heat in a large, heavy saucepan, heat the oil to 375 degrees F (190 degrees C).
- 4 Coat the cauliflower and onions in the batter and fry them in small batches until golden brown, about 4 to 5 minutes. Drain on paper towels before serving.



Wesson Canola Oil
Regular
\$2.99 - Expires in 4 days



Crisco Canola Oil Pur
\$2.99 - Expires in 4 days