

Chicken Pakora Recipe

Spice:	Difficulty:	Total:	Prep:	Cook:
Mild	Serves Easy	30	10	20
4		mins	mins	mins

Tender pieces of chicken and vegetables in a mildly spiced batter, fried until crispy and golden brown. These make an ideal snack and are a great crowd pleasing party food.

This recipe uses our versatile [Onion Bhaji Mix](#).

Ingredients

East at Home **Onion Bhaji Mix**

2 large (300g) **onions** peeled and finely sliced

1 **chicken breast** sliced into thin strips

1 **egg**

Handful of chopped **coriander** (optional)

Oil for deep frying

Instructions

- 1 In a bowl add all the ingredients except for the oil and combine until the mixture becomes a sticky, and slightly doughy consistency. If the mixture is still dry add 1 or 2 tablespoons of water.
- 2 Form the mixture into balls roughly 4 cm diameter and 40g each.
- 3 **Deep fry (for best results)**
Heat some oil for deep frying to 160°C. Gently place the balls in the hot oil in small batches.
- 4 Deep fry for around 10 minutes turning the pakoras occasionally so that they cook evenly and turn a deep golden brown.
- 5 Ensure that the chicken is cooked properly then drain the pakoras on kitchen paper and serve whilst hot with a mint sauce dip.
- 6 **OR alternatively air fry**
 - Heat the air fryer to 160°C. Brush or spray the pakoras generously with oil and place in the air fryer for 10 minutes.
 - Turn the pakoras over and brush or spray again with oil. Cook for a further 10 minutes until they are cooked evenly and turn a deep golden brown and the chicken is cooked properly.

Tips

- 1 You can leave the vegetables out and use just chicken. In which case double the quantity of chicken used.
- 2 Smaller pakoras will cook quicker and be crispier.
- 3 Add a few finely chopped chillies to the mixture to add a spicy kick to the pakoras.

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