

Vegetable Pakora Recipe

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

Bitesize vegetable fritters lightly spiced and fried until beautifully golden and crisp. This recipe can be made with any vegetables of your choice.

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

Ingredients

East at Home **Onion Bhaji Mix**

1 large (150g) **onion** peeled and finely sliced

1 large **potato** sliced into thin matchsticks

2 large handfuls of fresh **baby spinach** roughly chopped

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 Heat some oil for deep frying to 160°C. Gently place the balls in the hot oil in small batches.
- 4 **Deep fry (for best results)**
Deep fry for around 5-7 minutes turning the pakoras occasionally so that they cook evenly and turn a deep golden brown.
- 5 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 add other vegetables such as courgette, cauliflower, aubergine etc - just ensure they are all cut to a similar size.
- 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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