

## Vegetable Fritters ( Pakora)



### Ingredients:

- ✓ 1 Cup chickpea flour
- ✓ 1 teaspoon curry powder
- ✓ 1 teaspoon salt
- ✓ ½ Cup potatoes (peeled and sliced)
- ✓ ½ Cup onions (peeled and sliced)
- ✓ ½ Cup cauliflower florets
- ✓ ½ Cup oil to fry

### Directions:

1. Prepare batter by mixing chickpea flour, salt and curry powder with sufficient water. Consistency of batter can be like pancake batter.
2. Dip each piece of vegetable into batter and deep fry until golden brown and crunchy.
3. Enjoy with ketchup.