DietCloud – Recipe

Recipe Name: Andhra Style Mirapakaya Bajji Recipe - Stuffed Chilli Recipe

Diet Type:

Course: Snack

Cuisine: Andhra

Quantity:



Ingredients

Ingredient	Quantity
• 6 Badi hari mirch (Large Green Chilli)	4
• 2 tablespoon Roasted Gram Dal (Pottukadalai)	
• 1 teaspoon Red Chilli powder	
• 1 teaspoon Cumin powder (Jeera)	
• 1 teaspoon Ajwain (Carom seeds)	
• 1 teaspoon Chaat Masala Powder	
• 5 grams Tamarind	
• 1 pinch Asafoetida (hing)	
• Salt - to taste	
• 1 cup Gram flour (besan)	
• 1/3 cup Rice flour	
• 1 teaspoon Red Chilli powder	
• 1 teaspoon Enos fruit salt	
• 1 pinch Asafoetida (hing)	
• Salt - to taste	
• Sunflower Oil - for deep frying	
• 1 Onion - chopped	
• 3 sprig Coriander (Dhania) Leaves - chopped	

Preparation

• To begin making the Andhra Style Mirapakaya bajji Recipe, wash the chillies and cut them in the middle.

• Deseed them and keep it aside.

• Be sure to wash your hands after deseeding.

• Stuff this mixture into each of the hollow chilies.

• Move on to make the batter by mixing all the ingredients- besan, rice flour, red chilli powder, enos

salt, salt in a bowl with 1/2 cup of water to a smooth thick batter.
• Heat a kadai with oil to deep fry the chillies on medium-low flame.

• If the batter rises up quickly then it is hot enough.
• Dip the green chilies into the batter and coat it evenly, carefully drop the chilies into the hot oil and fry.
• Turn the chilies after 30 seconds so that it has an even brown color all over.
• Take out the chilies using a slotted spoon and place it on a kitchen paper towel to drain the oil.
• Do the same for the rest of the chilies.
• Mix the onion and coriander leaves together and add it on top as a garnish.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)