DietCloud – Recipe

Recipe Name: Crispy Palak Pakora Recipe

Diet Type:

Course: Snack

Cuisine: Indian

Quantity:

Ingredients

Ingredient	Quantity
• 25 Spinach	5
• 150 grams gram flour	
• 1/2 tsp red chilli powder	
• 1/2 tsp celery	
• 1/2 tsp turmeric powder	
• chaat masala powder - to sprinkle	
• salt - as per taste	
• oil - as per use	

Preparation

• To make crispy spinach pakora recipe, prepare all the ingredients first.

• In a mixing bowl, add gram flour, turmeric powder, salt, red chili powder.

• Add some water and make a thick batter.

• Now heat oil in a pan.

• After the oil is hot, put the spinach leaves in the batter and coat the spinach well.

• Gently put the spinach leaves in the pan and fry till it becomes crisp golden.

• Take out a kitchen towel so that it absorbs more oil.

• Serve the Crispy Spinach Pakora Recipe with tamarind chutney and coriander mint chutney with evening masala tea.

Macronutrients

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