

Recipe Name: Palak Pakora Recipe

Diet Type:

Course: Snack

Cuisine: North Indian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 3/4 ?? ???? ?	4
• 1/4 ?? ???? ? ? ?	
• 1 ?? ???? - ??? ?	
• 1 ????? - ????? ? ? ?	
• 1 ??? ????? - ????? ? ? ?	
• 2 ??? ????? - ? ? ?	
• 1 ??? ????? - ? ? ?	
• 1 ????? ????? ? ? ?	
• ??? - ????? ????? ?	
• ???	
• ??? ????? ? ? ? ? - ????? ? ? ? ? ?	

Preparation

- To make spinach pakora, firstly prepare all the ingredients and keep them separately.
- In a mixing bowl, add gram flour, rice flour, spinach, onion, green chillies, garlic, ginger, fennel, salt and now add some water and make a thin batter.
- Heat the paniyaram pan and add little oil to each cavity.
- After heating, add the mixture of pakoras to each cavity and let it cook from both the sides.
- Remove from pan and serve hot after being crisp on both sides.
- Serve the spinach pakora with coriander mint chutney and masala tea for the evening breakfast.

Macronutrients

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