

Recipe Name: Chili Bajji Recipe - Chili Bajji / Green Chili Fritters

Diet Type:

Course: Snack

Cuisine: North Indian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 10 Green Chillies - Big	4
• 1 1/2 cups Gram flour (besan)	
• 1/4 teaspoon Baking soda	
• Salt - to taste	
• Sunflower Oil - for deep frying	
• 1 tablespoon Ajwain (Carom seeds)	
• 3 tablespoons Sesame seeds (Til seeds) - dry roasted	
• Salt - to taste	
• Onions - thinly sliced	
• Red Chilli powder	
• 1 Lemon juice	

Preparation

- Take bajji chillies, slit lengthwise (but take care not to break into half).
- Using the tip of the knife remove the seeds along with thick white vein.
- Gently stuff the chillies with the coarsely ground stuffing with your fingers and set aside.
- Heat enough oil in wok/ kadai for deep frying.
- While the oil is getting heated, in a small mixing bowl, add chickpea flour, salt and baking powder to a bowl and make thick consistency batter by slowly adding water.
- Whisk gently to avoid lumps and set this aside.
- Check whether the oil is hot enough to deep fry, by dropping a small ball of batter in the oil.
- If the batter ball sizzles and reaches the top of the oil, then the oil is ready for deep frying.
- Dip each of the stuffed green chili in the above made batter and make sure that the stuffed green chili is properly covered with batter.



- Do not overcrowd the kadai.
- Drain the excess oil by placing the fried Mirchi Bajji on a kitchen paper towel.
- Repeat to with the remaining stuffed chilies.

Macronutrients

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