

Recipe Name: Mirchi Pakodi Recipe

Diet Type:

Course: Snack

Cuisine: Indian

Quantity:



Ingredients

Ingredient	Quantity
• 6 Green Chillies - Big ones	4
• 2 tablespoons Tamarind Paste	
• 2 tablespoons Jaggery	
• 1/4 teaspoon Ajwain (Carom seeds)	
• 1/4 teaspoon Fennel seeds (Saunf)	
• 3 tablespoons Gram flour (besan) - Roasted	
• 1/4 teaspoon Red Chilli powder	
• Salt - to taste	
• 1-1/2 cup Gram flour (besan)	
• 1/2 teaspoon Baking soda	
• Turmeric powder (Haldi) - a pinch	
• Ajwain (Carom seeds) - a pinch	
• Water - as required	
• Onion - finely chopped	
• Peanuts - masala	
• Coriander (Dhania) Leaves - finely chopped	
• Lemon - as required	
• Chaat Masala Powder - as required	

Preparation

- To begin making the Mirchi Pakodi Recipe, firstly we will mix the tamarind paste and jaggery in a bowl.
- Make a slit in the green chillies and takes the seeds out, so that we can stuff the masala inside the green chillies.
- Now in the tamarind and jaggery mixture, add in the ajwain seeds, fennel seeds, gram flour, red chilli powder and salt.
- Mix everything well.



- Mix everything to create a thin batter.
- Make sure it should not be too watery and it should be thick enough to coat the green chillies.
- Meanwhile, heat the required oil in a heavy bottomed pan.
- Fry them till it becomes golden brown.
- Once done, take them out and let them cool down a bit.
- Cut into half and add to the serving bowl.
- Garnish the Bajjis with Onions, Peanuts, Coriander Leaves, Lemon Juice and Chaat Masala Powder and it is ready to be served.

Macronutrients

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