

Punjabi Kadhi Pakora

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/kadhi-indian-dish-recipe>

Ingredients:

- 1/2 cup flour Besan, gram
- 1/2 cup onion finely chopped, or 1 medium
- 1 green chilli seeded and finely chopped
- 1 pinch baking soda
- 1/3 cup water
- salt to taste
- oil for deep frying
- 1 cup curd sour, yogurt
- 1/4 cup flour Besan, gram
- 1 1/2 cups water
- 1/4 teaspoon turmeric powder
- salt to taste
- 2 tablespoons oil
- 1/4 teaspoon fenugreek seeds
- 1/4 teaspoon mustard seeds
- 1/4 teaspoon cumin seeds
- 1/2 teaspoon ginger grated
- 2 chillies Dry Red Kashmiri
- 1/2 teaspoon chilli powder
- 1 tablespoon coriander leaves finely chopped

Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 22 grams
3. Cholesterol: 25 milligrams
4. Fat: 20 grams
5. Fiber: 2 grams
6. Protein: 6 grams
7. SaturatedFat: 5 grams

8. Sodium: 550 milligrams
 9. Sugar: 2 grams
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