

Cauliflower Pakoda (Gobi Pakora)

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/gobi-pakora-indian-recipe>

Ingredients:

- 1 cauliflower
- gram flour Besan/ Kadalai Maavu - 1 cup
- 3/4 cup rice flour
- 3/4 cup corn flour
- salt to taste
- 2 teaspoons red chili powder
- 1 teaspoon cumin powder
- 1/4 teaspoon turmeric powder
- 1/4 teaspoon asafoetida
- oil for deep frying

Nutrition:

1. Calories: 280 calories
2. Carbohydrate: 49 grams
3. Fat: 7 grams
4. Fiber: 6 grams
5. Protein: 7 grams
6. SaturatedFat: 0.5 grams
7. Sodium: 250 milligrams
8. Sugar: 3 grams

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