

South Indian Vegan Cabbage Fritters (Cabbage Pakoda)

Yield: 9 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-south-indian-garlic-powder>

Ingredients:

- 1/4 head cabbage chopped finely
- 1/3 medium red onion chopped finely
- 1 jalapeno chopped finely – optional
- 1 bunch cilantro chopped finely
- 1 cup besan or chickpea flour
- 1/4 cup AP flour or rice flour, for crispiness
- 1 teaspoon garlic powder
- 2 teaspoons red chili powder
- 1 teaspoon salt
- 1 teaspoon turmeric
- 2 tablespoons vegetable oil
- 1/4 cup water use 1/3 cup if using chickpea flour instead of besan

Nutrition:

1. Calories: 90 calories
2. Carbohydrate: 11 grams
3. Fat: 4 grams
4. Fiber: 2 grams
5. Protein: 3 grams
6. Sodium: 280 milligrams
7. Sugar: 1 grams

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