

# Onion Bahji (Indian Onion Fritters)

Yield: 14 min  
Total Time: 40 min

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

## Ingredients:

- 1/2 cup greek yogurt
- 1/4 cup chopped cilantro fresh
- lemon juice to taste
- black ground pepper
- kosher salt
- 3 onion large, thinly sliced into 1/4 inch rings
- 3 eggs beaten
- 1/4 cup milk
- 1/2 cup all-purpose flour
- 1/4 teaspoon ground coriander
- 1/4 teaspoon ground cumin
- 2 quarts vegetables canola, or peanut oil
- scallions sliced, optional

## Nutrition:

1. Calories: 110 calories
2. Carbohydrate: 19 grams
3. Cholesterol: 45 milligrams
4. Fat: 2.5 grams
5. Fiber: 4 grams
6. Protein: 5 grams
7. SaturatedFat: 0.5 grams
8. Sodium: 125 milligrams
9. Sugar: 2 grams

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