

Crispy Onion and Potato Fritters (Pyaaz Aloo Pakode)

Delight in these crispy and savory onion and potato fritters, perfect for snacking or as a side dish. Golden brown and seasoned with spices, they're sure to satisfy your cravings!


30 min

Total time

easy

Difficulty

250

kcal / serving

Ingredients

- 1 medium potato, grated
- 1 medium onion, thinly sliced
- 1/4 cup chickpea flour (besan)
- 1/4 teaspoon turmeric powder
- 1/4 teaspoon red chili powder
- Salt to taste
- Oil for deep frying

Steps

- 1 In a mixing bowl, combine the grated potato and sliced onion.
- 2 Add chickpea flour, turmeric powder, red chili powder, and salt. Mix well until the vegetables are coated.
- 3 Heat oil in a pan over medium heat.
- 4 Take small portions of the mixture and carefully drop them into the hot oil.
- 5 Fry until golden brown and crispy, about 3-4 minutes.
- 6 Remove with a slotted spoon and drain on paper towels.
- 7 Serve hot with green chutney or ketchup.