

Spiced Carrot and Onion Bhaji

Enjoy the flavors of India with this vegetarian dish featuring crispy spiced carrot and onion fritters. Perfect for a flavorful and satisfying meal!



Main Dish

Indian

30 min

Total time

Easy

Difficulty

200

kcal / serving

Ingredients

- 1 large carrot
- 1 onion
- 1/2 cup chickpea flour
- 1/2 teaspoon turmeric
- 1/2 teaspoon cumin
- 1/2 teaspoon coriander
- Salt to taste
- Oil for frying

Steps

- 1 Grate the carrot and finely chop the onion.
- 2 In a bowl, mix the carrot, onion, chickpea flour, turmeric, cumin, coriander, and salt.
- 3 Add water gradually to form a thick batter.
- 4 Heat oil in a pan for frying.
- 5 Spoon the batter into the hot oil to form fritters.
- 6 Fry until golden and crispy.
- 7 Remove and drain on paper towels.
- 8 Serve hot with chutney or yogurt.