

Onion & spinach pakoras with cucumber raita

Ingredients

- 2 cups chickpea flour (besan flour)
- ~~2 potatoes grated coarsely.~~ 4 potatoes
- 2 brown onions, sliced thinly
- 100 g baby spinach leaves, chopped coarsely
- 4 cloves garlic, crushed
- 1 tsp ground cumin
- 1 tsp salt
- 1 tsp ground turmeric
- 1 tsp garam masala
- 1/4 tsp baking powder

Cucumber raita

- 2 tbsp olive oil
- 1 lebanese cucumber (130g), grated coarsely
- 1 ½ cups of yoghurt
- 1/4 cup (60ml) lemon juice
- 1/4 cup coarsely chopped fresh mint

Method

- Combine ingredients, except the oil, in a medium bowl. Season. Shape mixture into small patties.
- Heat oil in a large frying pan over medium heat; cook patties, in batches, for 10 minutes or until browned lightly both sides. Drain on paper towel.
- Meanwhile, make cucumber raita. Combine ingredients in a small bowl.
- Serve pakoras with raita.