



## Ingredients for Methu Pakora

- Onion ☐ 8 medium roughly chopped
- Green Chilly ☐ 1 chopped
- Curry leaves ☐ A few finely chopped
- Coriander leaves ☐ A few finely chopped
- Gram Flour ☐ 3/4 cup or 8 tbsp
- Rice Flour ☐ 2 tbsp
- Chilly Powder ☐ 1 tsp
- Asafoetida/Hing ☐ 1/4 tsp
- Salt ☐ 1 tsp
- Oil ☐ For frying



## Step 1 - Making Dough

- ☐ Take a vessel and add 8 medium-sized roughly chopped onions.



- ☐ Add one chopped green chilly.



- ☐ Add a few finely chopped curry leaves.



- ☐ Add a few finely chopped coriander leaves.



- ☐ Add 1/4 cup or 8 tbsp of gram flour.



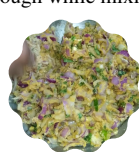
- ☐ Put 2 tbsp of rice flour.



- ☐ Keep this dough aside for making pakora.



- ☐ Now start to crumble it and mix well. Add water gradually to get the dough while mixing



- ☐ Add 1 tsp of salt



- ☐ Add 1/4 of asafoetida/hing powder.



- ☐ Add 1 tsp of chilly powder.



## Step 2 - Making Pakora

- ☐ Get a pan and heat oil for frying at medium heat. Put in a batch of a small portion of dough.



- ☐ Stir it occasionally during the frying process.



- ☐ Keep frying until it turns golden brown. Repeat the process for all remaining dough.



- ☐ Now the methu onion pakora is ready for serving. Enjoy it with tea or coffee!

