

Ingredients for Green Moongdal Vada

- Green Moongdal ☐ 1/2 cup [soaked for 5 hours]
- Ginger ☐ 1-inch size chopped
- Green Chilly ☐ 4 roughly chopped
- Onion ☐ 1 roughly chopped
- Cumin Seeds ☐ 1/2 tsp
- Curry leaves ☐ A few finely chopped
- Salt ☐ As needed



Step 1 - Making Batter

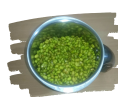
- ☐ Take 1/2 cup of green moong dal and soak it for 5 hours.



- ☐ Reserve it of 3 tbsp for later use.



- ☐ Put the rest in a mixie.



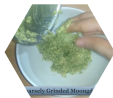
- ☐ Grind it coarsely and keep it aside.



- ☐ Take 1-inch size chopped ginger in the mixie jar.



- ☐ Get a bowl and add coarsely grinded moong dal.



- ☐ Grind it separately.



- ☐ Add 1/2 tsp of cumin seeds into it.



- ☐ Add one roughly chopped onion.



- ☐ Add four roughly chopped green chilly.



- ☐ Put 3 tbsp of soaked moong dal reserved earlier.



- ☐ Mash it well. Later add the coarsely grinded onion green chilly.



- ☐ Add a few finely chopped curry leaves.



- ☐ Add salt as per your preference.



- ☐ Mix it well, and the batter alike is ready.



Step 2 - Making Moongdal Vada

- ☐ Take a pan and add oil for frying. Keep the flame with medium-high heat.



- ☐ Take a small ball-sized batter. Flatten it thin to get crispy vadas.



- ☐ Drop it in hot oil and fry till it gets golden brown.



- ☐ Repeat the process until the batter is available.



- ☐ Now, protein-rich and healthy green moong dal vadas are ready to serve!

