



## GLUTEN FREE Vegetable Pakora Vegan Fritters

MADE WITH CHICKPEA FLOUR

### Instructions

Combine the chickpea flour, rice flour, salt & garam masala in a mixing bowl and set aside.

In a large mixing bowl combine the cut vegetables with the cilantro, garlic & ginger, and mix until combined well. Set aside for 10-minutes.

Add the flour mix into the bowl of vegetables and mix well to form a stiff-like dough. Adjust salt as needed, and add a few tablespoons of water if the dough is too stiff.

Heat the peanut oil in a deep pan over medium heat to 350°F.

When the oil is hot, test a small portion of the vegetable fritter batter to see if the oil is hot enough. The dough should rise in the oil without browning a lot.

Fry the pakora in batches, stirring them as they cook. Allow the oil to come back up to temperature before frying the next batch. Drain the cooked pakora on paper towels, and then hold on a wire rack in a warm oven until ready to serve.

Servings: 12-16 fritters

Ingredients	Amount
Chickpea Flour	1/2 C.
Rice Flour	1/4 C.
Kosher Salt	2 tsp.
Garam Masala	3/4 tsp.
Cilantro Leaves, chopped	1/4 C. packed
Crushed Garlic	1/2 Tbsp.
Ginger Puree	1 tsp.
Carrot, peeled, julienned	3/4 C.
Green Cabbage, finely shredded	3/4 C.
Frozen Chopped Spinach, thawed and drained thoroughly	1/2 C.
Yellow Onion, thinly sliced	1/2 C.
Red Bell Pepper, julienned	1/4 C.
Peanut Oil	As needed for frying