

Ingredients

- 150g flour
- 1/2 tsp Bicarbonate soda
- 1 tsp Salt
- 1 tsp Red chilli powder
- Lemon juice (half a lemon)
- 1 tsp Dried coriander
- Fresh green coriander
- Spinach (hand full)
- 1/2 Onion
- 1 Potatoes
- Veg oil

Coriander & Garlic Chutney:

- Fresh Coriander
- 2 Garlic cloves
- Extra green coriander
- 1 Green chilli
- Plain yogurt

Instructions

In a large bowl add all the dry ingredients first, make a thick batter using warm water.

Add the vegetables and lemon juice and mix.

Heat the vegetable oil in a frying pan or wok for about 5 minutes on a medium heat.

Spoon the mixture using a tablespoon into hot oil carefully.

Cook the pakoras until golden brown on a medium heat.

Drain on to kitchen paper allow to cool.

For the chutney using a blender or pestle and mortar, crush the coriander, garlic, green chili into a paste using ½ tsp of salt.

Add 4 tbsps. of plain yogurt and mix.



Vegetable Pakora & Coriander Chutney



4 servings



75 minutes

Crispy, golden, and bursting with flavor, Vegetable Pakoras are a delightful treat that bring together the goodness of fresh vegetables with the warmth of aromatic spices.

Paired with a zesty Coriander Chutney, this classic duo is a celebration of vibrant textures and bold tastes.

The pakoras are light yet satisfying, with a perfect crunch that complements the chutney's bright, tangy freshness.

Together, they create a harmony of flavors that's as comforting as it is irresistible—perfect for snacking, sharing, or serving as a crowd-pleasing appetizer.



Cooking Coordinator:
Shahidah Majeed



To watch a video of us cooking this dish, scan the QR code or visit: Rose Hill Junior Youth Club on YouTube.