

Mixed Vegetable Pakora (Fritters)

Makes about 35 Pakoras

- One 7 oz package of [Seven Happy Seeds Pakora Batter Mix](#)
 - ¾ cup water
 - 1 cup of chopped spinach
 - 1 cup thinly sliced red onions
 - 1 cup sliced cauliflower florets (slicing helps them cook faster)
 - 1 Serrano chili deseeded and finely chopped (optional, for a spicier version)
 - 1 Teaspoon salt (less or more to taste)
 - Vegetable oil for frying
1. In a mixing bowl, make a smooth batter with pakora flour, salt, and water. Blend with a wire whisk to break up any lumps. The mixture should have pancake batter consistency.
 2. Add vegetables and green chili pieces and coat them evenly with batter.
 3. Fill a heavy bottomed deep sauce pan with oil to about one third of its depth and heat on medium high. Oil is ready when it shimmers (about 8 minutes).
Note: Test the oil by carefully dropping a small chunk of batter in oil with a spoon. It will rise to the top instantly if the oil is ready for frying.
 4. Using a tablespoon, carefully drop 6-8 scoops of batter coated vegetables in hot oil.- take care not to splash hot oil.
*Note: Do not crowd the sauce pan since this will result in soggy pakoras.
Control the heat so it is consistently maintained at around 325-375°F*
 5. Using a big mesh strainer, gently move pakoras around in hot oil so they are fried evenly golden, about 5-6 minutes.
 6. Scoop up pakoras with the strainer and tap it gently on the edge of the pan for a few seconds to drain most of the oil.
Note: If using an electric fryer, follow the instructions provided with the gadget.
1. Remove to a serving plate and enjoy with [Tangy Apple & Date Chutney](#)