



# ONION BHAJI WITH A GREEN CHILLI & MINT DIP



## INGREDIENTS

250g gram flour  
2 tsp ground coriander  
1 tsp chilli powder  
 $\frac{1}{2}$  tsp cumin powder  
2 tsp dried fenugreek leaves  
1 tsp pomegranate seed powder  
1 tsp salt, or to taste  
2 medium onions, halved and thinly sliced  
2 medium potatoes, thinly sliced  
2 handfuls baby spinach, roughly chopped  
1 tsp fresh lemon juice  
vegetable oil for frying

**FOR THE GREEN CHILLI & MINT DIP**  
2 long green chillis, chopped  
small handful mint leaves  
small handful coriander  
 $\frac{1}{2}$  small clove garlic, grated  
120ml natural yogurt  
salt, to taste

makes 25-30 onion bhajis

## METHOD

1. Sieve the flour into a large bowl, add the chilli powder, cumin, fenugreek leaves, coriander and pomegranate seed powder.
2. Add 225ml water and mix with a wooden spoon to make a batter, it should be a similar consistency to that of a cake batter. Add a pinch of salt to taste.
3. Stir in the onions, potatoes and spinach then mix well to ensure all covered, add the lemon juice then rest for 20 minutes.
4. Meanwhile make the dip – place all the ingredients into a small food processor, blend until smooth then transfer to a serving dish. Cover then efrigerate until you're ready to serve.
5. Heat the oil in a deep frying pan or wok, to 180°C (to check the temperature simply drop a small amount of batter into the pan and listen to the sizzle). Place a tablespoon of the batter into the oil then fry for 3-5 minutes turning a few times until all sides are golden brown. You can probably fry 5-6 at one time depending on the size of your pan.
6. Remove from the pan with a slotted spoon, give a good shake then place onto kitchen paper to drain. Continue until you have all the bhajis cooked.
7. Serve the bhajis piled high onto a serving plate alongside the green chilli & mint dip.

Enjoy!