

ONION BHAJIS

Crispy Onion Bhajis make the perfect naturally gluten free and vegan snack or starter. Light, crispy, and completely moreish!

PREP TIME 10 minutes

COOK TIME 15 minutes

TOTAL TIME 25 minutes

INGREDIENTS

- 2 white onions, sliced or spiralized using the flat noodle blade
- 3/4 cup | 105 grams gram flour/chickpea flour
- 1/2 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon ground cumin
- 1/2 teaspoon ground tumeric
- 1 green chili, , deseeded and finely chopped
- 2 tablespoons freshly chopped cilantro
- 1 teaspoon lemon juice
- 5-6 tablespoons water
- coconut oil for frying



[Indian Onion bhaji simple recipe](#)

INSTRUCTIONS

1. Place the flour, baking powder, salt, cumin, tumeric, chili, cilantro, and lemon juice in a large bowl and whisk to combine. Add in the water.
2. Once you've got a thick batter, add the onions slices and stir to coat with the batter. I find this step is easiest if you just mix with your hands.
3. Heat a large wok on the stove top on a medium heat and melt enough coconut oil so that you've got about a half inch layer of oil.
4. Carefully drop tablespoons of the batter into the hot oil cooking about 3-4 bhajis at a time. Fry for about a minute on each side and then flip the bhajis to get the other side until golden. Remove each bhaji with a slotted spoon and place on a plate lined with a paper towel to drain the excess oil. Continue until all of you batter in gone.
5. Serve these hot on their own or with a cucumber mint raita and enjoy!