

Carrot Cutlets



Ingredients

- 2 carrots grated
- 1/2 an onion diced
- 1/4 cup Cilantro leaves
- 1/2 inch Ginger
- 1 green chilli
- 1/2 tsp Turmeric powder
- 1 tsp each of Cumin powder and crushed fennel seeds
- 6 tsps Chickpea Flour
- Salt to taste
- Oil to shallow fry

STEPS

1. Mix all the ingredients together
2. Crush with your hands to draw the moisture from the carrots
3. Form patties
4. Heat oil in a pan
5. Shallow fry, turning once.
6. Cover and cook for 10 minutes on slow fire.