

Recipe

PALAK VADI

By

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Ingredients

Palak leaves – 100 gm
Sesame seeds - 1 Tbsp
Bengal gram flour (Besan) – 60 gm
Chaat masala – 1 Tsp
Dhania jeera powder – 2 Tsp
Red chili powder – 2 Tsp
Turmeric – 1 Tsp
Salt – To Taste
Oil – 2 Tsp

Preparation

1. Wash and chop the palak leaves.
2. Mix Bengal gram flour and other ingredients to it.
3. Knead it into firm dough.
4. Now make his dough into a roll shape and steam it for 10 mins.
5. Allow the roll to cool and cut it into equal vadis.
6. Heat oil on a tawa and shallow fry these vadis.

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Hare Rama Hare Rama Rama Rama Hare Hare**