



Keto pakoda

Serving: 1

Non Veg

Ingredients

- 150 grams Paneer
- 1 egg
- 1 tbsp husk
- 1 bsp methi powder
- 1 tbsp red chilli powder
- 1 tbsp garam masala
- salt to taste

Preparation Method

- Mix red chilli powder half with turmeric , garam masala and some salt , mix well
- Now add paneer cubes in the masala and coat well.
- Make batter now : Crack egg in bowl and mix some salt , rest of red chilli powder , then add in the husk 1 tsp at a time till the mixture is nice and thick like batter
- dip the paneer in the batter and then deep fry . cook till batter is nice and golden brown.
- serve with keto mint chutney