



Cowpeas Kebabs

Serving: 1

Veg

Ingredients

- 1/4 cup Red lobia / Black eyed peas
- 2 chopped green chili
- 2 tbsp chopped coriander
- 1 tbsp chopped mint leaves
- Ginger paste 1 tbsp
- chopped onion 2 tbsp
- salt to taste
- Garam masala 1 tbsp
- Coriander powder 1 tsp
- Lemon juice 1 tbsp
- Turmeric powder half tsp
- Rava or rice flour 2 tbsp
- oil 2 tsp

Preparation Method

- Soak the cowpeas overnight or minimum 4-5 hours
- Then pressure cook the cowpeas for 3 whistle or untill cooked well
- Mash the cowpeas with hand or masher , Now add all the rest ingredients , mix well
- Make small small kebabs from this mixture , and swallow fry on hot Tawa using 1 tsp oil
- Cook till both sides are golden brown in colour
- Serve with chutney