



Baked Masala Vada

Serving: 1

Veg

Ingredients

- 2 tbsp Channa dal
- 2 tbsp Toor dal
- $\frac{1}{2}$ tsp Jeera
- 1 Green chilies
- $\frac{1}{2}$ tsp grated Ginger
- 2 tbsp chopped Onions
- few Curry leaves
- $\frac{1}{2}$ tsp Oil
- $\frac{1}{4}$ tsp chili powder
- Pinch of Baking powder
- Salt to taste

Preparation Method

- Thoroughly wash and soak chana dal and toor dal for at least $\frac{1}{2}$ hour or up to 3 hours. Line parchment paper on baking sheet and preheat your oven at 180C.
- Drain water from dals and blend coarsely with jeera, green chilies, ginger, curry leaves and onions.
- Take in to bowl and mix in salt, chili and baking powder. make vada from it
- Bake for 5 minutes and remove from oven. Brush little oil on each side of vada and bake for another 10 minutes or less at 200C.
- When the brown crust starts to appear on top flip and check other side has turned light brown or not.
- Remove and leave to cool on kitchen counter. Serve warm with chutney.