



Jowar onion ring (OP I)

Serving: 1

Veg

Ingredients

- Jowari flour - 2 tbsp
- Besan - 1 tbsp
- Onion - 1 medium size (cut it in to slices)
- chat masala - pinch
- jeera powder - 1/4 tsp
- Chilli powder - 1/4 tsp
- Turmeric powder - 1/4 tsp
- Capsicum - 1 tbsp chopped
- Palak - 1 tbsp chopped
- Carrot - 1 tbsp chopped
- Tomato - 1 tbsp chopped
- Chillies - 1 chopped
- Curd - 1 tsp
- Sesame seeds - 1/4 tsp

Preparation Method

- Take onion and cut it in to slices , sperate them
- Take a bowl add 2 tbsp jowari atta + 1 tbsp besan
- Add chaat masala , jeera powder , chilli powder , salt , turmeric powder , mix well
- Add chopped capsicum , chopped coriander , chopped palak , chopped tomato , grated carrot , mix well.
- Add 1 tsp curd mix well. add water , batter is ready
- Place onion ring greased oil , take batter - 1 tbsp in onion ring ,sprinkle sesame seeds , oil little
- Roast 5 minutes , flip it over , roast them on both side .
- Jowar onion rings are ready
- Serve with green chutney