

## Masala-vade

What you will need?

- Soaked chana dal(Chickpeas)
- Oil to fry
- 3 tbsp Curry leaves
- 2 tbsp urad dal
- 3 red chilly soaked(dry)
- 1/2 ginger-garlic paste
- 1/4 tbsp turmeric
- 1 chopped green chilli
- 1/2 chopped onion
- 3 tbsp Coriander leaves
- Pinch of Hing
- Salt to taste

Directions :

1. Grind soaked chana dal, urad dal and red chilli.
2. Add the rest of the masala items mentioned above to the grinded dal paste.
3. Add 2-3 tbsp of water and mix well.
4. Make small sized balls, slightly flatten and fry in oil.
5. Enjoy masala vade with a cup of tea.