# **Chickpea Fritters (Parippu Vada/Dal Vada)**

# **Ingredients**

* Split chickpeas 1 cup
* Masoor dal/ Toor dal 2 tbsp
* Onion chopped 1 small
* Green chilis chopped 2
* Shredded ginger 1 tbsp
* Curry leaves shredded 1 tbsp
* Asafetida 1 tsp
* Salt ½ tsp or as needed
* Cooking spray

# **Method**

Soak all the lentils for about an hour. Grind the lentils coarsely with salt and without any water. Add all the rest of the ingredients into the ground lentil and mix well. Make sure the mixture is dry.

Make a small lemon size ball of the ground lentil and flatten it on your palm. Place it on a plate. Do the same with the rest of the mixture.

Turn on the air fryer to air fry option with temp 370 deg f and time for 15 minutes. When preheated, spray cooking oil on the air fryer tray. Place the fritters in the tray without crowding them. Spray a little more oil on top of the fritters and cook. Flip sides after about 13 minutes. Spray some more oil and finish the frying. When done, serve hot with tomato ketchup and cup of tea to go with it!