

Spicy Potato and Onion Fritters

Ingredients:

- * 2 large onions, finely chopped
- * 1 large red chilli, seeded and finely chopped
- * 2-3 large potatoes, peeled and grated
- * 1/4 cup all-purpose flour
- * 1/2 teaspoon salt
- * 1/4 teaspoon black pepper
- * 1/4 teaspoon baking powder
- * 1/4 cup vegetable oil
- * 2 tablespoons lemon juice
- * 1 egg, beaten
- * Chopped fresh cilantro for garnish (optional)

Instructions:

1. In a large bowl, combine the chopped onions, red chilli, and grated potatoes.
2. In a separate bowl, whisk together the flour, salt, black pepper, and baking powder.
3. Add the dry mixture to the bowl with the potato mixture and mix well.
4. Add the beaten egg, vegetable oil, and lemon juice to the bowl and mix until a thick batter forms.
5. Heat a non-stick pan or a cast-iron skillet over medium-high heat.
6. Using a spoon, drop small portions of the batter into the pan, about 1 1/2 inches in diameter and 1/2 inch thick.
7. Flatten the batter slightly with a spatula and cook for 4-5 minutes or until the edges start to curl

and the surface is golden brown.

8. Flip the fritters over and cook for an additional 4-5 minutes or until golden brown and crispy.
9. Remove the fritters from the pan and place on a paper towel-lined plate to drain excess oil.
10. Serve hot, garnished with chopped cilantro if desired.

Enjoy your Spicy Potato and Onion Fritters!