**Bhindi Kurkuri**

Prep time: 10 Min Cook time: 15 Min

**Ingredients:**

* 250 grams bhindi, rinsed, and pat dried
* ¼ cup besan / gram flour
* ¼ cup rice flour
* 1 tsp red chilli powder
* ¼ tsp haldi powder
* ½ tsp dhaniya powder
* ½ tsp jeera powder
* ½ tsp chaat masala
* 1 tsp lemon juice
* ½ tsp low sodium salt
* 2 tsp Oil + for frying
* Pinch of chaat masala

**Instructions:**

1. In a mixing bowl, slice the bhindi (okra) into thick strips and remove the seeds.
2. To the sliced bhindi, add red chili powder, turmeric powder (haldi), coriander powder (dhaniya powder), cumin powder (jeera powder), and chaat masala. Mix well.
3. Add lemon juice and salt, and mix well. Let the mixture marinate for 10 minutes.
4. Now add besan (gram flour) and rice flour, and mix well until the bhindi is evenly coated.
5. Add 2 tsp of oil and mix gently to coat the bhindi with the masala (do not add any water).
6. Fry the coated bhindi in hot oil until it turns crisp and golden.
7. Remove the bhindi and drain excess oil on kitchen paper. Sprinkle with chaat masala.
8. Serve warm