**Punjabi Kadhi Pakoda**

Prep time: 10 min Cook time: 40 min

**Ingredients:**

**For Pakoras:**

* 1 cup besan (gram flour)
* ½ cup onion, finely chopped
* ½ tsp ginger, grated
* 1 green chili, chopped
* ½ tbsp coriander leaves, chopped
* ½ tsp red chili powder
* ¼ cup chaach (buttermilk) or water
* Low sodium salt, as required
* Oil for deep frying

**For Kadhi:**

* 1 cup sour curd (whisked)
* ¼ cup besan (gram flour)
* 1½ cup water
* 1 tbsp mustard oil
* 1 tsp mustard seeds
* ½ tbsp jeera (cumin seeds)
* 1 tsp ajwain (carom seeds)
* 1 tsp hing (asafoetida)
* 2 dry red chilies
* 12 black peppercorns (coarsely ground)
* 1½ cup onion, chopped
* 1 tsp green chili, chopped
* 1 tbsp kasoori methi (dried fenugreek leaves)
* 1 tsp haldi (turmeric powder)
* 1½ tsp red chili powder
* ½ tbsp coriander powder
* Low sodium salt, as required
* 1 tbsp coriander leaves, chopped

**Instructions:**

**Make the Pakoras:**

1. In a mixing bowl, combine chopped onion, ginger, green chili, coriander leaves, red chili powder, salt, and buttermilk.
2. Gradually add besan, mixing until a thick batter forms. Add a little water if needed.
3. Heat oil in a deep pan. Drop small portions of the batter into the oil and fry on medium heat until golden brown and crispy.
4. Remove and drain excess oil on a paper towel. Set aside.

**Prepare the Kadhi:**

1. In a bowl, whisk together sour curd, besan, water, salt, and red chili powder until smooth and lump-free. Set aside.
2. Heat mustard oil in a pan. Add mustard seeds, jeera, ajwain, hing, and dry red chilies. Sauté until aromatic.
3. Add chopped onions and sauté until golden brown.
4. Stir in ginger, green chili, kasoori methi, haldi, red chili powder, and coriander powder. Cook for a minute.
5. Slowly pour in the whisked curd mixture, stirring continuously to prevent lumps.
6. Simmer for 8-10 minutes, stirring occasionally, until the kadhi thickens.

**Assemble the Kadhi Pakora:**

1. Add the prepared pakoras to the kadhi and let them simmer for 2 minutes to absorb flavors.
2. Garnish with chopped coriander leaves.
3. Serve hot with steamed rice or chapati.