# Spinach Pakoda Recipe / Palak Keerai Pakoda / Keerai Pakoda




Spinach Pakoda Recipe / Palak Keerai Pakoda / Keerai Pakoda is a crispy, yummy deep fried south Indian snack made with besan flour, rice flour, spinach, onion and spices. It is easy to prepare snack, goes well with hot cup of tea or coffee during cold winter evening or raining days. Making keerai pakoda is very simple and straight forward, mix all the ingredients in a bowl, finally deep fry it oil. You can make different kind of pakoda just by changing the veggies, even plain onion pakoda tastes great. Make this palak keerai pakoda for unexpected

guests or after school snacks for kids.

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9. Dosa Batter Fritters
10. Vazhakkai Bhajji

# How to make Spinach Pakoda Recipe

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Save Print
Prep time
10 mins
Cook time
20 mins

Total time
30 mins

Spinach Pakoda Recipe / Palak Keerai Pakoda / Keerai Pakoda is a crispy deep fried south Indian tea time snack made with spinach, onion and besan flour.
Author: Gayathri Ramanan
Recipe type: snacks
Cuisine: Indian
Serves: 2 servings
Ingredients

- 1 Cup of Besan Flour
- ¼ Cup of Rice Flour
- 1 Yellow Onion or any onion, Sliced
- ½ Tsp of Fennel Seeds
- 1 Cup of Spinach, Chopped
- 1 Tsp of Red Chilly Powder
- 1- 1.5 Tsp of Chilly Ginger Garlic Paste
- Few Curry Leaves
- 1 Tsp of Salt
- ½ Tsp of Baking Soda
- 2 Tbsp of Vegetable OIl

Instructions

1. Wash and chop the spinach and slice the onion.
2. In a bowl, add besan flour, rice flour, salt and baking soda. Mix well with hand.
3. Add fennel seeds, red chilly powder, chilly ginger garlic paste, curry leaves, spinach, onion. Mix all the ingredients well so that onions and spinach are coated with mixture.
4. Add oil and sprinkle 2 tsp of water, mix again. If you love cashew nuts, chop it and add to the mixture. Mix everything together. ” DO NOT ADD MORE THAN 2 TSP of water.”
5. Heat the oil in a pan to deep fry. When it is hot, add a pinch of batter to the oil, if it rises up immediately.

Oil is ready to deep fry.

6. Take a small portion of the mixture, gently drop into the oil, fry it in a medium flame till golden brown color, stirring occasionally in between for even cooking.
7. Once it done, take the pakoda out, drain them in a paper towel to absorb excess oil.
8. Hot, yummy spinach pakoda is ready to munch with tea.

Notes
Do not add lot of water to the mixture. Water from onion and salt should be more than enough.
Always fry pakoda in medium high flame.
Add asafoetida to the mixture, I forgot to add.
You can also add chopped coriander leaves to the mixture.
Here I used dried curry leaves, you can use fresh one for more flavor.



Tags: spinach pakoda recipe, palak keerai pakoda, how tomake keerai pakoda, pakoda recipe south Indian style, prepare crispy keerai pakoda, spinach pakoda, evening snacks, kids snacks,

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# Sabudana Aloo Vada Recipe / Javvarisi Vadai / Sago vada




Sabudana Aloo Vada / Javvarisi vadai is a crispy deep-fried savory snack famous in Maharashtra (India).The important ingredients in sago vada are  tapioca pearls, peanut powder,

mashed potatoes and spices to taste. These vada are crispy on outside and spongy on inside. My husband said it tasted almost like hash brown. I think, might be because of potato in it. This is my first attempt, after I saw this recipe in a cook book which I borrowed from library, it was so delicious and everyone in my family loved it. You can make this sabudana vada during navarthiri fasting or as an evening snack with tea. Serve this sabudana vada with chutney (green or white) or ketchup. So here comes the recipe for sabudana aloo vada recipe

## How to make Sabudana vada at home

# Ingredients for Sabudana Vada

**Preparation Time : 10 mins + Overnight soaking  Cooking Time : 20 Mins  Serves: 15 vada**

- One cup of Sabudana / Sago / Javarisi
- 1 Potato (medium size), Boiled and Mashed
- 1/2 Cup of Roasted Peanut Powder
- 1 Tsp of Cumin Seeds
- 1/2 Tsp of Ginger, Crushed
- 2 Green Chilies, Crushed
- 1/4 Tsp of Baking Soda
- Few Coriander Leaves, Chopped
- Salt to taste
- Water as needed

# Method for Sabudana Aloo Vada

- Rinse the sabudana (sago) and soak in water for 1 hour. After that drain the water, cover and keep it overnight.
- Microwave the potato for 5 mins, peel the skin and mash it with spoon and keep it aside
- Roast the peanuts in a medium flame, cool it, remove the skin and grind it in a blender.
- In a bowl, mix together sabudana, cumin seeds, peanut powder, mashed potato, baking soda, salt, coriander leaves and green chilies. Mix thoroughly by adding few drops of water if required.
- Divide into equally sized balls, flatten between palms of your hands and keep it aside.
- Heat oil in a kadai / pan and drop the vada carefully and deep fry it until it turns golden brown on both sides. Cook in medum flame to avoid burning.
- Serve hot with chutney or tomato sauce.

# Tips

- Always cook in medium flame.
- Use the good quality and bigger variety sago to make vada.
- Do not overcook the vada it will turn soggy.
- You can add rice flour, if you want it more crispier.




Tags : Sabudana vada, sabudana aloo vada, sago vada, javarisi vadai, make sabudana vada at home, prepare sago vada, kids snacks, easy sabudana vada, navarathri fasting snack, maharashtrian snack, evening snack