

Crispy Vegetable Dumplings

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INGREDIENTS:



Mixed Vegetables (Onion, Carrot, Beans, Potato, Peas):
1½ Cups, finely chopped.



Mint Leaves: 1 fistful, finely chopped.



Coriander Leaves: 1 fistful, finely chopped.



Pepper Powder: 1 tsp



Annapurna Maida (All Purpose Flour): ½ Cup



Breadcrumbs: ¼ Cup



PREPARATION:



In a large bowl, mix the finely chopped mixed vegetables, mint leaves, coriander leaves, and pepper powder.



Add Annapurna Maida and breadcrumbs to the vegetable mixture and combine until well-incorporated.



Form the mixture into small dumplings.



Coat the dumplings in maida and breadcrumbs at least 3-4 times, dipping them in hot boiling water each time. This will ensure the outer cover is uniformly coated.



- Deep fry the dumplings in low flame until they are crispy



- Serve your dumplings with green chutney or ketchup.

[Raw Mango Cooler](#)

[Mint & Ginger Lemonade](#)

[Adai](#)

[Sweet Pongal](#)

[Saffron Cream Of Wheat Pudding](#)

[Spiced Chickpea Snack](#)

[Akki Roti](#)

[Moroccan Harira Soup](#)

[Coconut Chutney](#)

[South Indian Salsa](#)