

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