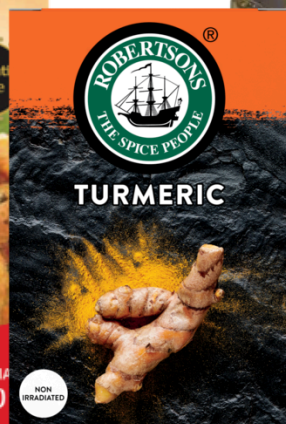


Recipe

CHILLI BITES



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Ingredients:

- 1 cup Pakco Chilli Bite Mix
- ½ cup cold water (adjust for consistency)
- 1 small onion, finely chopped
- 1 small tomato, finely chopped (optional)
- 1 green chilli, finely chopped (adjust to taste)
- ¼ cup fresh coriander, chopped
- ½ tsp cumin seeds (optional)
- ½ tsp turmeric powder (optional)
- Oil for deep frying

Method:

- In a mixing bowl, add Pakco Chilli Bite Mix and gradually add cold water, stirring until you get a thick batter (not too runny).
- Mix in onions, tomato, green chilli, coriander, cumin seeds, and turmeric powder. Stir well.
- Heat oil in a deep pan over medium heat.
- Scoop small spoonfuls of batter and gently drop into the hot oil. Fry until golden brown & crispy.
- Remove and drain on paper towels.



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