

Zucchini Pancakes Recipe

Ingredients:

1 1/2 cups grated zucchini
1/2 cup grated carrot
1/2 cup wheat flour
1/2 cup chick pea flour
1/4 cup finely chopped tomatoes
1/4 cup grated onion
1/2 teaspoon crushed garlic
1/4 cup finely chopped coriander or parsley
1/4 teaspoon bicarbonate of soda
1 teaspoon green chili-ginger paste
Oil for shallow frying
Salt to taste

Method:

Mix all the ingredients. Add water and mix to make a pancake batter. Keep for 15 minutes. Make pancakes on a non-stick girdle. Cook each pancake until it gets golden brown spots on both sides. Serve hot with tomato ketchup or green coriander chutney.

Green Coriander Chutney: It is made by grinding together 1 cup coriander leaves, 2 green chilies, 1 tablespoon roasted gram (dalia), salt and 2 teaspoons of lemon juice, 1 or 2 cloves of garlic can be added if desired.

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