

Air Fryer Onion Bhajis

With Cucumber & Mint Raita Dip

Ingredients (Yields: approx. 8-12 Bhajis)

2 x Large Brown Onions, (thinly sliced)
Chickpea or Gram Flour, 1 cup
Baking Powder, ½ tsp
Salt, 1 tsp
Ground Cumin, 1 tsp
Ground Turmeric, ½ tsp
1-2 Green Chillies, (finely chopped)
Fresh Coriander, 2 tbsp (chopped)
Lemon Juice, 1 tsp
Water, (approx. 75-90ml – add more if required)
Olive Oil Spray

Cucumber & Mint Raita Dip

Plain Yoghurt, 2 cups
2 x Lebanese Cucumbers, (chopped)
Fresh Mint, 2 tbsp (chopped)
Salt, ½ tsp

Method

Step 1

In a large mixing bowl, whisk the flour, baking powder, salt, cumin and turmeric.

Step 2

Add in the chilli, coriander, lemon juice and water. Mix into a thick batter. Add more tablespoons of water to the batter if required.

Step 3

Add the sliced onions to the bowl. Mix well until all the onions are fully coated with the batter.

Step 4

Spray the bottom of your air fryer basket with olive oil.

Spoon in the mixture and cook about 3-4 bhajis at a time (depending on the size of your air fryer).

Cook each batch at 175°C for 10-15 minutes each, so that they're crispy and browned.

Step 5

Whilst the bhajis are cooking, prepare the cucumber and mint raita.

Place the yoghurt, cucumber, mint, and salt in a smaller mixing bowl.

Stir to combine.

Step 6

Once all the bhajis are cooked, serve immediately with the cucumber and mint raita. ***Enjoy, buon appetito!***



Pic for illustration purposes only. Recipe may vary in appearance to pic.