



Taste & Trails

No-Onion, No-Garlic Kadhi Pakoda Recipe



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Homemade Kadhi Pakoda Recipe: A No-Onion, No-Garlic Delight for Navratri

Anchor Prishika is back with another delicious recipe today, sharing her own tried-and-tested version of a flavorful dish she first tasted 7-8 years ago during her visit to Panchkula, a city near Chandigarh. She recounts her visit to the Mansa Mata temple in Panchkula, where she was served a simple yet incredibly tasty **Kadhi Pakoda** during a community feast or *bhandara*. The dish made a lasting impression on her, and today she's sharing that very recipe with us.

This Kadhi Pakoda recipe is unique in that it's a **no-onion, no-garlic** dish, making it ideal for Jain followers and those observing fasts or religious festivals like **Navratri**. So, let's dive into the ingredients and step-by-step preparation of this delicious recipe.

Ingredients for Kadhi Pakoda

Let's first take a look at the ingredients required for the **Pakor**as (fritters) and the **Kadhi** (yogurt-based curry):

For the Pakoras (Fritters):

- 300 grams of besan (gram flour)
- 1 tablespoon turmeric powder
- Salt to taste
- Ajwain seeds (carom seeds)
- Coriander and green chillies, finely chopped
- Kasuri methi (dried fenugreek leaves) for added flavor
- Ganesh Marka mustard oil for deep frying the pakoras

For the Kadhi (Yogurt Curry):

- **3 medium-sized tomatoes**
- **3-4 green chillies**
- **1 small piece of ginger** (optional)
- **3 tablespoons of besan (gram flour)**
- **200 grams of curd (yogurt)**
- **3 tablespoons coriander powder**
- **1 tablespoon cumin seeds (jeera)**
- **1 tablespoon mustard seeds (sarson)**

For the Tadka (Tempering):

- **Fresh coriander leaves, chopped**
- **Curry leaves**
- **3-4 dry red chillies**
- **1 tablespoon Kashmiri red chili powder** (for vibrant color)
- **1 tablespoon ghee**
- **2 tablespoons mustard oil (Ganesh Marka Mustard oil)**

Step-by-Step Recipe for Kadhi Pakoda

Now that we have all the ingredients, let's begin by preparing the **Pakor**as and then move on to the Kadhi.

1. Preparing the Pakoras:

For the pakoras, we'll need a smooth, medium-thick batter. Follow these steps to make the perfect pakoras.

1. Mix the Ingredients:

- In a mixing bowl, take the **300 grams of besan** (gram flour).
- Add **turmeric, salt, ajwain seeds, finely chopped coriander, and green chillies**.
- Add a pinch of **kasuri methi** for an aromatic flavor.
- Gradually add water to the mixture, stirring it to form a medium-thick batter. The consistency should neither be too thick nor too runny – just perfect for shaping the pakoras.

2. Frying the Pakoras:

- Heat a deep pan or **kadhai** with **Ganesh Marka mustard oil**. Ensure the oil is hot enough for deep frying.
- Once the oil is hot, carefully drop small spoonfuls of the batter into the oil, forming round, bite-sized pakoras.
- Fry them on medium heat until they turn golden brown and crisp. Make sure to fry them evenly.
- Remove the fried pakoras and drain them on a plate lined with paper towels to soak up excess oil.

Note: Some people prefer lightly fried pakoras as they will be simmered in the Kadhi later. If that's your preference, fry them for a shorter time.

2. Preparing the Kadhi:

Once your pakoras are ready, it's time to prepare the Kadhi – a tangy and flavorful yogurt-based curry.

1. Prepare the Yogurt Mixture:

- In a bowl, take **3 tablespoons of besan** (gram flour) and mix it with **200 grams of curd** (yogurt).
- Whisk it well to avoid lumps and ensure a smooth, flowing consistency.
- Add **coriander powder**, **salt**, and a pinch of **turmeric**. Mix well to form a smooth paste.

2. Cook the Kadhi Base:

- In the same kadhai (after draining most of the oil), leave a little oil for tempering.
- Add **mustard seeds** and **cumin seeds** and let them splutter.
- Next, add the **tomato, green chili, and ginger paste** to the pan. Sauté this mixture well until the oil starts separating from the sides.
- Once the masala is well cooked, add the yogurt-besan mixture to the kadhai.
- Stir continuously to avoid curdling and bring the mixture to a boil.
- Simmer the Kadhi on low heat for 10-15 minutes, stirring occasionally. You will notice it thickening gradually.

3. Add the Pakoras:

- Once the Kadhi comes to a boil and thickens slightly, add the **fried pakoras** to the curry.
- Let them simmer in the Kadhi for about 5-8 minutes, allowing the pakoras to absorb the flavors and soften slightly.
- Check the seasoning and adjust salt or spices as needed.

3. Preparing the Tadka (Tempering):

No Kadhi is complete without a flavorful tadka, which adds both color and aroma to the dish.

1. Heat the Tadka:

- In a small **tadka pan**, heat **1 tablespoon ghee** and **2 tablespoons mustard oil**. This combination adds a rich flavor and an inviting aroma to the Kadhi.
- Once the oil is hot, add **curry leaves**, **dry red chillies**, and **Kashmiri red chili powder**.
- Stir for a few seconds, ensuring that the spices release their flavors without burning.

2. Pour the Tadka:

- Pour this sizzling tadka over the simmering Kadhi and immediately cover the pan with a lid to retain the flavors.

Serving Suggestions:

Your delicious **no-onion, no-garlic Kadhi Pakoda** is now ready to be served!

- Rice:** This dish pairs beautifully with steamed basmati rice or jeera rice.
- Chapati or Paratha:** It can also be served with chapati or paratha for a wholesome meal.
- Garnish with fresh coriander leaves and serve hot.

Prishika's Taste Test:

Now, Prishika serves this delicious Kadhi Pakoda to her brother for a taste test. He takes a bite and is immediately impressed with the tangy, rich flavors of the Kadhi, perfectly balanced with the soft yet crispy pakoras.

The dish is a hit, and Prishika promises to share more such unique and tasty recipes in her next video. Until then, she bids her viewers goodbye, encouraging them to try this recipe at home and leave their feedback.

Final Thoughts:

This recipe is a perfect blend of simplicity and taste, ideal for special occasions like **Navratri** when people avoid onion and garlic in their meals. The tangy Kadhi, with soft pakoras and a rich tempering, creates a wholesome, comforting dish that is bound to please everyone at the table.

Feel free to tweak the spices to your liking, and don't forget to try this with hot rice or fresh roti for the ultimate comfort food experience.