

Onion Bhajis



Ingredients

- 1 pack *Carla's Onion Bhaji Mix*
- 2 medium onions, thinly sliced
- 120ml water



SERVES makes **12**
bhajis



PREP TIME **5 mins**



COOKING TIME **10 mins**
(including heating the oil)

Instructions

- Heat a pan of oil over a high heat, or turn on your deep fat fryer.
- Combine ingredients together and mix well. Drop small spoonfuls of the mixture into the hot oil and fry for about 80 seconds, turning halfway through if necessary.
- Once done, remove with a slotted spoon, drain on kitchen paper for a few minutes and then serve while hot

Carla's product used in this recipe: **Onion Bhaji Mix**

www.carlasfoods.co.uk