

INGREDIENTS

1 large onion, chopped
 1 tsp garlic powder
 1 tsp ground ginger
 1 tsp chilli flakes
 1 tsp turmeric
 160ml of canned chickpeas, drained
 1 large sweet potato, grated
 1 egg

METHOD:

Preheat oven to 200c or 400f (gas mark 4)
 Slice and chop onion then add to the bowl.
 Add the spices to the bowl.
 Add the chickpeas with the egg. Using the back of a folk, combine together.
 Peel and grate sweet potato to the bowl.
 Mix to combine
 Line a baking tray with parchment paper and form the mixture into equal sized balls.
 Place on the tray bake in the oven for 25 minutes.

<u>MAKES</u>	<u>TIME TO PREPARE</u>	<u>TIME TO COOK</u>	<u>COOKING TEMP</u>
6	15 MINS	25 MINS	200c

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ONION BHAJI!



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