

Pakorras

- 1 cup chickpea flour (besan)
- $\frac{1}{2}$ tsp ground coriander
- 1 tsp salt
- $\frac{1}{2}$ tsp ground turmeric
- $\frac{1}{2}$ tsp chili powder
- $\frac{1}{2}$ tsp garam masala
- 2 cloves garlic, crushed
- $\frac{3}{4}$ c water
- $\frac{1}{2}$ head cauliflower
- 2 onions
- 2 leaves kale
- $\frac{1}{4}$ cup cilantro

Mix all ingredients in a bowl and shape into balls. They can be baked at 375 F for 20-30 minutes or fried in oil on the stove. You'll know when they're done when they get golden brown and fluffy inside.