Zunka

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This unusual side dish is basically a combination of sweet onion, green pepper and spices. Serve hot or cold, as a side dish or even as a main accompaniment to a salad or some naan breads.

Ingredients:

1 onion
2 green peppers
1 tbsp. veg oil
1 tsp. black mustard seeds
1 tsp. turmeric
1 tsp. chilli powder
Salt
2 tbsp. chickpea flour

Directions:

1. Chop the onion and peppers into strips, removing the seeds from the peppers.

2. Heat the oil in a wok, then add the black mustard seeds. When they start to pop, add the onion. Cook for one minute then add the peppers, turmeric, chilli powder and salt.

3. Cook for three to four minutes, then sprinkle in the chickpea flour. Stir well then simmer for another 2 minutes or so. Either serve hot or chill and eat cold.

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