



## Indian Spiced Onions

Jacob · 29/09/2024



### Prep Time

1 day 5 mins

### Difficult

Medium

### Servings

4

### Description

Spicy onions just like the ones served in Indian restaurants as a side dish Delicious served with crispy papadums as a starter for any Indian meal

### Ingredients

- - 1 onion
- chopped - 2 teaspoons ketchup - 1 teaspoon lemon juice - 1 tablespoon white sugar - 1 teaspoon chopped fresh cilantro - 1 teaspoon chopped fresh fenugreek leaves - 1 teaspoon chili powder - 1 pinch salt

### Instructions

1. Stir together onion and ketchup in a medium bowl until onion is thinly and evenly coated. Mix in lemon juice. Stir in sugar
2. cilantro
3. fenugreek
4. chili powder
5. and salt until well combined. Cover and chill in the refrigerator for 24 hours to let the lemon juice neutralize the onion flavor slightly.