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to your little one? Today I am going to show you how to make a yummy vegan/gluten-free carrot & onion purée that is perfect to feed to your little one as a healthy baby food. Print Recipe: Easy Vegan Carrot and Onion Purée Author: Chandni Desai  
Ingredients 1 medium size carrot 1 large size carrot 1 large onion 2 cups whole wheat flour 2 Tbsp oil Salt to taste 2-3 tsp Cumin 2-3 tsp Asafetida (optional) 2-3 tsp turmeric powder 1 tsp garlic paste 1 tsp red chili powder Coriander leaves for garnishing Instructions Wash, peel and grate carrots and onions. Transfer grated carrots and onions to a blender along with flour and grind them into a paste. Heat oil in a heavy bottomed pan. Add carrots and onions. Stir well and cook on low heat for 5 minutes. Pour grated carrot and onion mixture into blender. Add salt, cumin, turmeric, garlic, chili powder and blend well. It should be very smooth and the oil should start to come out. Once the oil starts to come out, pour it in the pan. Cook on medium heat for 10 minutes stirring frequently until the oil separates from the 82157476af

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