



Kand chilla

Serving: 1

Veg

Ingredients

- 1 cup thick grated kand
- 1 green chilli finely chopped
- half tsp jeera
- salt to taste
- oil 2 tsp for cooking

Preparation Method

- To make kand chilla, combine all the ingredients in a deep bowl and mix well. Divide the mixture into 2 equal portions. Heat a non-stick tava (griddle), grease it with little ghee, put one portion of the mixture and spread it evenly using wet fingers.
- Cover it with a lid and cook on a medium flame for 2 minutes, turn it over and cook on the other side for 2 minutes or till golden brown in colour.
- Serve the kand chilla immediately with green chutney.