



Dabeli Paratha

Serving: 1

Veg

Ingredients

- **Whole wheat Flour : 1 1/2 tbsp.**
- **Ragi flour : 1 tbsp.**
- **Boiled Aloo : 1/2**
- **Kutchi Dabeli masala : 1 tbsp**
- **Red chilli powder : 1 tsp**
- **Tamarind : 1/2 tsp**
- **Red peanut : 1 tsp**
- **Coriander : 1 tsp**
- **Salt**
- **Oil : 1/2 tsp.**

Preparation Method

- 1. Knead dough for paratha using whole wheat flour ,ragi flour and water, Keep aside.
- 2. Pressure cook the potato & let it cool down.
- 3. Soak tamarind in 2 spoons of water.
- 4. Grate the potato & mix it with Dabeli masala,red chilli powder ,crushed red peanuts powder ,tamrind water and salt to test.
- 5. Add in chopped coriander
- 6. Make balls of the dough and stuff potato mixture.
- 7. Roll a roti of dough and stuff potato mixture ball & roll the paratha ,close the wheat cover completely.
- 8. Roll the parathas & cook on tawa till well done on both sides.
- 9. Serve hot with curd.