



Ragi Coriander Uttapam

Serving: 1

Veg

Ingredients

- Ragi Flour- 1 tbsp
- Rice (raw)- 1 tbsp
- Urad dal (raw)- 1 tbsp
- Grated carrot- 10gm
- Finely chopped Green Chilli- 1
- Cumin Seeds- $\frac{1}{4}$ th tsp
- Finely chopped coriander (cilantro) leaves- 1 tsp
- Salt- as per taste
- Oil- $\frac{1}{2}$ tsp
- Water- as required

Preparation Method

- - Soak urad dal and rice separately for about 4 hours and grind together to form a batter.
- - Add the ragi flour to the batter and mix well.
- - Add salt and water to make smooth batter.
- - Keep the batter aside for 15minutes.
- - Heat a non-stick tava, grease it with $\frac{1}{4}$ th tsp oil. Pour the batter and spread it evenly in a circular shape.
- - Add the grated carrot, chopped coriander (cilantro) leaves, chopped green chilli on the batter.
- -Cover the pan and cook on low heat untill ragi uttapam is cooked at the bottom.
- -Cover the pan & add the remaining $\frac{1}{4}$ th tsp oil on it and flip the other side to cook.
- -When both the sides are cooked, remove the ragi uttapam on a plate.
- -Serve hot with mint-coriander chutney.