



Lauki ka Paratha*

Serving: 1

Veg

Ingredients

- **-Lauki: 50 gm. (grated and boiled, remove water completely)**
- **-Paneer: 50 gm. , mashed**
- **-Palak/Spinach: 50 gm. , washed, dried and cut finely**
- **-Ghee: 5 ml.**
- **-Green chilies: 2**
- **-Turmeric: $\frac{1}{4}$ tsp.**
- **-Salt to taste**

Preparation Method

- **-Mix all (except ghee) and make dough. Make equal sized balls.**
- **-Take clean poly paper, keep dough and press it with fingers making round prathas.**
- **-On non-stick tawa, add little ghee and place the pratha. Let it cook nicely (I keep plate on it for evenly cooking, then holding that plate we can revert it, as it is very delicate).**
- **-Then and cook on both sides and it's ready. You can serve it with raita.**