



## Jowar dhokla ( OP I )

Serving: 1

Veg

### *Ingredients*

- Jowar atta 1/2 cup
- curds 100 grams
- salt to taste
- Pinch of eno
- chopped Coriander leaves 1 tbsp
- For tadka : 1 tsp oil , 1 tsp mustard seeds , curry leaves 10-12 , 1 tsp sesame seeds

### *Preparation Method*

- Take a bowl , mix jowar atta , curds , chopped coriander , salt and eno , make smooth running batter ( can add little water if needed )
- Pour batter in a greased thali and spread it to make an even layer
- Steam the dhoklas for 10-12 minutes or till the dhoklas are cooked. Cool slightly
- Heat the 1/2 tsp of oil in a small non-stick pan, add the mustard seeds, sesame seeds and curry leaves and sauté on a medium flame for 30 seconds.
- Pour this tempering over the prepared dhokla and cut it into square pieces.
- -Serve immediately with green chutney.