



Masala Roti

Serving: 1

Veg

Ingredients

- 2 tbsp whole wheat flour /jowari atta/oats atta.
- 1tbsp Onion finely chopped
- 1 small green chilli finely minced
- handful of fresh coriander leaves finely chopped
- pinch of Turmeric Powder
- Salt as per taste
- Oil

Preparation Method

- Mix onion, green chilli, coriander, turmeric powder and salt in a bowl.
- Take the wheat flour and start to knead the dough with 1 tsp of oil, add the vegetable mixture and knead using water.
- Once the dough is ready taste it for salt and keep aside, covered, for 10 minutes.
- Divide the dough into balls. Roll each ball into a medium sized roti. Cook the rotis on a hot griddle, but on a slow flame on both sides till light spots appear
- Smear oil on both sides before taking off the griddle. Serve