



## Cowpeas Methi Dhokla (OP I)

Serving: 1

Veg

### *Ingredients*

- 2 tbsp chola dal (split cow peas)
- 2 tbsp cups fresh fenugreek (methi) leaves
- 2 green chillies
- $\frac{1}{4}$  tsp asafoetida (hing)
- 1 tbsp curds (dahi)
- $\frac{1}{4}$  ( pinch) tsp baking powder
- 2 tsp oil
- - pinch baking soda

### *Preparation Method*

- Soak the cowpeas/ chawli for 1 hours.
- Grind the soaked dal with the green chillies adding a little water.
- Add the asafoetida and salt.
- Mix the curds and baking powder.
- Add the oil and keep the batter aside for 2 to 3 hours.
- Sprinkle the baking soda and salt over the fenugreek leaves.
- Grease small ring mould tins. Put a few fenugreek leaves in each ring and fill with a batter. Steam for 5 to 7 minutes.
- Serve hot with green chutney.