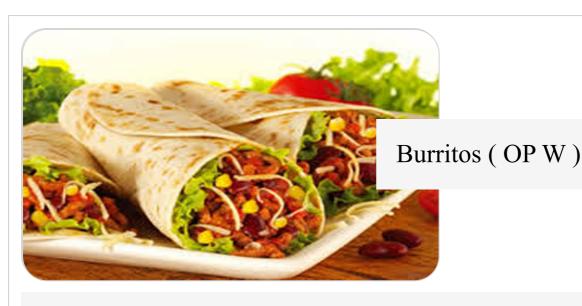


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Serving: 1 Veg

## Ingredients

- Serves 1
- For the stuffing
- 2 tbsp cooked rajma/ sprout
- 2 tbsp onion, finely chopped
- 2 tbsp tomato, finely chopped
- 1 clove of garlic
- <sup>1</sup>/<sub>4</sub> tsp red chilli powder
- $1/_4$  tsp roasted ajwain
- 1 tsp taco seasoning (readily available in the market)
- 1/2 tsp oil
- Salt to taste
- For the mixed salad (1/2 cup): Lettuce, cabbage, French beans, baby corn, capsicum
- Other Ingredients
- 2 tbsp hot tomato salsa
- For rotis
- 2 tbsp Jowari flour, <sup>1</sup>/<sub>4</sub> tsp tsp mixed herbs powder

## Preparation Method

- For the stuffing
- Heat the oil in a pan and saute the onions on medium flame till they turn pink in color.
- Add tomato and garlic, saute for 2 minutes.
- Combine rajma and cook for 5 minutes, add red chilli powder, ajwain, taco seasoning powder and salt and combine well. Remove from flame and keep aside.
- For the roti
- Prepare a soft roti dough by combing jowar flour, mixed herbs powder and water. Prepare rotis out of this dough.
- How to proceed
- Apply hot salsa over the roti, rajma mixture, top it with mixed salad and roll it into a wrap. Serve hot.