



Garlic Roti

Serving: 1

Veg

Ingredients

- **Ingredients :**
- -1 tbsp Whole wheat flour
- -1 tbsp Bajra (black millet flour)
- - $\frac{1}{2}$ tsp chilli powder
- -1 tbsp cooking rolled oats atta
- -2 tbsp Finely chopped fresh green garlic (Hara lehsun)
- -1 tsp oil for cooking
- Salt to taste

Preparation Method

- -Put all the ingredients in a Bowl and Knead into a Dough till it becomes slightly Soft , use sufficient warm water.
- -Knead the Dough again by Using of oil till becomes smooth .
- -Each proportion of the Dough roll out in to Circle between Two greased plastic sheet
- -First Heat a non stick Tawa (griddle) cook each roti use $\frac{1}{3}$ tsp of oil , till slightly brown spots appear on both the Sides
- -Serve hot