



## Cooked Rice Pancake

Serving: 1

Veg

### *Ingredients*

- Left over cooked rice -  $\frac{1}{4}$  cup rice
- Grated carrot - 2 tbsp
- Finely chopped spring onions white and green - 2 tbsp
- Shredded cabbage - 3 tbsp
- Gram/ besan flour - 1 tbsp
- Pinch of tumeric powder
- Pinch of asafoetida
- Finely chopped green chillies -  $\frac{1}{2}$  green chillies
- Low fat curds - 2 tbsp
- Finely chopped coriander - 1tbsp
- Salt to taste
- For Serving
- Coriander green chutney.

### *Preparation Method*

- Method
- Combine all the ingredients in a bowl and mix well to make a batter of dropping consistency using water as required
- Heat a non-stick tava (griddle) and grease it with little oil.
- Pour a ladleful of the batter on it and spread into a circular motion to make a circle.
- Cook on both sides, using little oil, till it turns golden brown in colour from both the sides.
- Serve immediately with green chutney.