



Poha Dosa

Serving: 1

Veg

Ingredients

- -1 tbsp- Rice
- 3 tbsp Flattened rice
- Green chillies - 2-3 numbers.
- $\frac{1}{2}$ tsp Ginger and garlic paste.
- Salt - to taste.
- 1 small Onion(chopped)
- 1 tbsp Coriander leaves(chopped)
- Oil - 1 teaspoon.

Preparation Method

- Soak rice for 5-10 mins , add flattened rice, green chillies, ginger and garlic paste, salt and transfer into blender to make smooth fine dosa batter.
- Heat dosa pan and pour one ladleful batter and spread dosa and sprinkle onions, coriander leaves, and cook it with little oil.
- Transfer into serving plate.