



Rava Uttapa

Serving: 1

Veg

### *Ingredients*

- Serves 1
- $\frac{1}{4}$  cup Rawa
- 2 tbsp sour curds
- Salt to taste
- 1 tsp ginger-green chilli paste
- $\frac{1}{4}$  cup finely chopped mixed vegetables - onion, tomato, capsicum
- 1 tsp chopped coriander leaves

### *Preparation Method*

- 1. Mix rawa, sour curds and enough water to soak the rawa, mix well and keep aside for 15 minutes.
- 2. Add rest of the ingredients and add some water to it to make the batter of thick pouring consistency.
- 3. Heat the non-stick tava on a medium flame and pour the mixture to make a uttapa of 4" in diameter.
- 4. Cook using oil on both sides till golden brown from both the sides. Serve hot with green chutney.