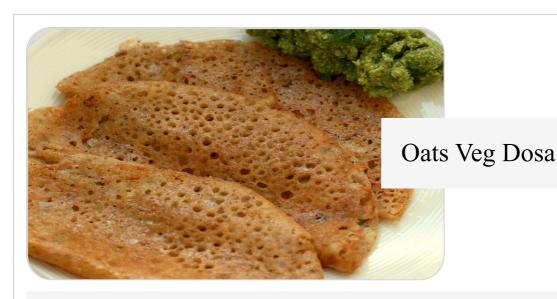


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Serving: 1 Veg

## Ingredients

- Serves 1
- 1 tbsp quick rolled oats
- 1 tbsp rice flour
- <sup>1</sup>/<sub>2</sub> tsp roasted rawa
- 2 tbsp grated beetroot
- 2 tbsp grated carrot
- 1 tbsp grated cabbage
- 1/2 piece of ginger, grated
- 1/4 tsp black pepper powder
- 1/4 tsp cumin seeds powder
- Salt to taste
- Oil  $\frac{1}{2}$  tsp
- Chopped coriander for the garnishing

## Preparation Method

- 1. Combine all the ingredients except the vegetables and blend in a mixer to make a smooth paste. Cover and keep aside in a warm dry place for 15 minutes. Add the vegetables.
- 2. Heat a non-stick pan and grease lightly with oil.
- 3. Pour a ladle full of the batter and spread in a circular motion and make a thin dosa and cook on one side. Pour oil on the sides and cook on both the sides till crispy.
- 4. Serve hot with green chutney or sambhar. Makes 1 dosa