



Besan Oats Chilla

Serving: 1

Veg

Ingredients

- -Bengal gram flour - 1tbsp
- -Oats flour - 1tbsp
- -mixed veggies - $\frac{1}{2}$ katori
- -ajwain seeds (ground carom seeds) - 1 tsp
- -tumeric powder - a pinch
- -green chilli - (as per taste)
- -salt to taste
- -water for the batter as per consistency
- -oil - 1 tsp

Preparation Method

- 1. Mix bengal gram, salt, mixed veggies, ajwain seeds, green chillies and mix it well.
- 2. Add enough water to make thin - medium consistency batter.
- 3. Mix well to avoid lumps any lumps. Heat the pan and put some oil when the pan is hot enough pour spoonful of batter and spread it out just a little bit maintaining about $\frac{1}{2}$ inch thickness.
- 4. Pour some oil around and on chilla. After a minute toss the chillas the other side. Both the sides of the pancake should be golden brown.
- 5. Then take the chilla out. serve the chilla hot with green chutney.