



## Jowari Mini Pancake

Serving: 1

Veg

### *Ingredients*

- -2 tbsp jowar (white millet) flour
- -2 tbsp grated cucumber
- -1 tbsp finely chopped onions
- -1 tsp finely chopped green chillies
- -salt to taste
- -1 tbsp fresh curds (dahi)
- -a pinch of turmeric powder (haldi)
- -1 tbsp finely chopped coriander (dhania)
- -oil for greasing and cooking

### *Preparation Method*

- -Combine all the ingredients along with water in a deep bowl and mix well to make a batter of pouring consistency.
- -Grease a non-stick mini uttapa pan with a little oil.
- -Pour 2 tbsp of the batter in each of the uttapa moulds and spread it gently in a circular motion to make a round.
- -Cook using a little oil, till they turn brown in colour from both sides.
- -Serve immediately with green chutney.