



Chinese Style Spicy Roll

Serving: 1

Veg

Ingredients

- **For the stuffing**
- 1/2 tsp oil
- 1/4 cup shredded cabbage
- 2 tbsp finely chopped carrot
- 2 tbsp finely chopped French beans
- 1 spring onion bulb, sliced
- 1 tbsp bean sprouts
- 1 Kashmiri red chilli
- 1/4 tsp green chilli paste
- 1/2 tsp ginger paste
- 1/2 tsp garlic paste
- 1/2 tsp vinegar
- 1/2 tsp hot & sweet sauce
- **For the Roti**
- 2 tbsp jowari flour

Preparation Method

1. Heat the oil in a non-stick pan on a medium flame and saute the kashmiri red chilli, green chilli paste, ginger paste & garlic paste for 2 minutes.
2. Add the onions, cabbage and bean sprouts and saute on medium flame for another 3-4 minutes.
3. Add the carrots, French beans, vinegar, soya sauce and salt. Allow it to cook for few more minutes. Remove from flame and keep aside.
4. Prepare a chapatti from the wheat flour and apply hot & sweet sauce. Fill the prepared stuffing and roll the chapatti. Serve hot.