



Spring onion thepla

Serving: 1

Veg

### *Ingredients*

- 1 tbsp jowar (white millet) flour
- 1 tbsp bajra (black millet) flour
- 3 tbsp finely chopped spring onions whites and greens
- $\frac{1}{2}$  tsp finely chopped green chillies
- $\frac{1}{4}$  tsp chilli powder
- $\frac{1}{4}$  tsp turmeric powder (haldi)
- $\frac{1}{4}$  tsp coriander (dhania) seeds powder
- $\frac{1}{4}$  tsp cumin seeds (jeera) powder
- 1 tsp oil
- salt to taste
- $\frac{1}{2}$  tsp oil for cooking

### *Preparation Method*

- Combine all the ingredients in a deep bowl and knead into a soft dough using enough warm water.
- Cover with a lid and keep aside for 10 minutes.
- Roll out a portion of the dough into a circle using a little jowar flour for rolling.
- Heat a non-stick tava (griddle) and cook the roti, using  $\frac{1}{2}$  tsp of oil, till it turns golden brown in colour from both the sides.
- Serve immediately with curds