



## Chickpea Chillas

Serving: 1

Veg

### *Ingredients*

- Serves 1
- For the chilla
- -Chana dal flour 2 tbsp
- -Milk 1 tbsp
- -A pinch of turmeric powder
- -1 tsp garlic- ginger paste paste
- -1 tsp olive oil
- -Salt to taste
- For the stuffing
- 2 tbsp chopped onions
- - $\frac{1}{2}$  tsp crushed garlic
- -2 tbsp chopped tomatoes
- -3 to 4 nos. broccoli florets chopped
- -1 tsp finely chopped coriander leaves
- -Salt and pepper powder to taste

### *Preparation Method*

- For the chilla
- In a bowl, whisk together all the ingredients for the chilla and add water to the mixture to make batter like consistency. Keep aside for 30 minutes.
- For the stuffing
- 1. Heat the oil in a non-stick pan, saute the onion and garlic until lightly brown in colour. Add the broccoli and saute on medium flame for 3 to 4 minutes or still broccoli are cooked. Add tomatoes, salt and pepper powder and saute on medium flame for 2 minutes.
- 2. Remove from flame, add coriander leaves and keep aside.
- How to proceed
- 1. Heat a non-stick pan on a medium flame, when hot add olive oil and pour the batter and spread the batter by keeping a thickness of  $\frac{1}{2}$  thickness. Spread the prepared stuffing on top and press a little.
- 2. Cook till the pancake turns golden brown in colour from one side, flip the pancake and cook on other side. Cover with a lid and turn off the stove and allow to steam for 3 to 4 minutes.
- 3. Garnish with finely chopped tomatoes, onions, sliced avocado and lime wedges. Serve hot.