



## Coconut and banana atta roti

Serving: 1

Veg

### *Ingredients*

- Coconut flour - 1 tbsp
- Banana flour - 2 tbsp
- fennel leaves OR Methi leaves OR Palak leaves - 2 tbsp chopped
- Pinch of Salt
- Warm water

### *Preparation Method*

- Combine coconut flour and banana flour in a deep bowl, mix well.
- Add 2 tbsp chopped methi leaves or palak leaves or fennel leaves.
- Add pinch of salt,
- Knead into soft dough, using very little warm water.
- Take the portion of the dough, make a round ball of the dough.
- You can either use a rolling board or you can use the kitchen platform to roll out the roti.
- Heat a non-stick tava (griddle) and cook roti, till it turns golden brown in color from both the sides.
- Serve hot with vegetable .