



## Mini Nachni Pancake

Serving: 1

Veg

### *Ingredients*

- -Ragi flour- 1 tbsp
- -Semolina (rava)- 1 tbsp
- -Besan- 1 tbsp
- -Finely chopped onions- 20gm
- -Finely chopped coriander (cilantro) leaves - 1 tbsp
- -Finely chopped green chillies- 1 tsp
- -Salt- as per taste
- -Oil-  $\frac{1}{2}$  tsp
- -Water- 1 cup

### *Preparation Method*

- -In a bowl, add ragi flour, semolina, besan, onion, coriander, green chilles and 1 cup water. When the bubbles appear mix it gently
- -Heat  $\frac{1}{2}$  tsp oil in a non-stick pan, pour the batter into the pan and spread evenly to make a pancake.
- -Once it turns golden brown flip it for the other side to cook.
- -Place it on a plate. Serve hot.