



Mooli Dumplings (ES)

Serving: 1

Veg

Ingredients

- -1 1/2 cups finely chopped mooli (radish) leaves.
- -1/2 cup besan (bengal gram flour)
- -2 tbsp whole wheat flour (gehun ka atta)
- -2 tsp curds
- -2 tsp finely chopped green chilies
- -a pinch of asafoetida (hing)
- -1/2 tsp sugar
- -1 tsp oil
- -salt to taste
- **FOR SERVING:**
- Green chutney.

Preparation Method

- 1. Combine all the ingredients in a deep bowl and mix very well.
- 2. Place spoonfuls of the mixture in to a greased thali, and steam in a steamer for 10 minutes.
- 3. Serve immediately with green chutney.