



Carrot and Coriander Roti/Thepla

Serving: 1

Veg

Ingredients

- 3 tbsp grated carrot
- 3 tbsp finely chopped coriander (dhania)
- 2 tbsp Jowari / rajgira/oats flour
- 1 tsp green chilli paste
- a pinch of turmeric powder (haldi)
- salt to taste
- 1 tsp oil
- 1 tsp atta for rolling

Preparation Method

- Combine all the ingredients in a deep bowl and knead into a soft dough using enough warm water.
- Divide the dough into equal portions and roll out each portion into a circle, using a little rice flour for rolling.
- Heat a non-stick tava (griddle) and cook each roti, using a little oil, till it turns golden brown in colour from both sides.