



Chola Dal Chilla

Serving: 1

Veg

Ingredients

- 2 tbsp chola dal (split cow peas)
- 2 tbsp finely chopped fenugreek (methi) leaves
- 1 tsp ginger-green chilli paste
- $\frac{1}{4}$ tsp asafoetida (hing)
- $\frac{1}{2}$ tsp garlic (lehsun) paste
- salt to taste
- 1 tsp oil for greasing and cooking

Preparation Method

- Soak the chola dal in enough warm water in a deep bowl for 30 mins . Drain, and blend in a mixer to a coarse paste using $\frac{1}{4}$ cup of water.
- Transfer the paste into a bowl, add all the remaining ingredients and 1-2 tbsp water and mix well to make a batter of dropping consistency.
- Heat a non-stick tava (griddle) and grease it using $\frac{1}{4}$ tsp of oil.
- Pour a ladleful of the batter on the tava (griddle) and spread in a circular motion to make circle.
- Cook on a medium flame, using $\frac{1}{4}$ tsp of oil, till it turns golden brown in colour from both the sides.
- Serve immediately .