



Mooli paratha

Serving: 1

Veg

Ingredients

- For the dough : 2 tbsp flour (Jowari or rajgira or wheat)
- Salt to taste
- For stuffing : 3 tbsp grated mooli
- 1 tbsp coriander chopped
- 1 green chilli chopped
- Salt to taste
- 1 tsp oil

Preparation Method

- Combine all the ingredients for dough in a deep bowl and knead into a soft dough using enough water.
- Sprinkle a little salt over the radish. Keep aside for 10 minutes and then squeeze out the water. . Add the coriander, green chillies and salt and mix well. Keep aside.
- Make 1 roti from the dough .
- Place a roti on a flat, dry surface and spread a portion of the prepared stuffing on half of the roti and fold it over to make a semi circle. Roll on it slight once or twice
- Heat a non-stick tava (griddle) and cook the paratha, using a little oil till it turns golden brown in colour from both the sides. Serve with chutney