



Ragi paneer wrap

Serving: 1

Veg

Ingredients

- 2 tbsp ragi (nachni / red millet) flour
- Salt to taste
- 1/2 tsp oil
- For The Paneer Filling
- 50 grams paneer (cubed)
- 1/2 tsp chlli powder
- 1/2 tsp garam masala
- Salt to taste
- 1 tbsp chopped coriander
- 2 tbsp sliced onions
- 1 tbsp mint green chutney

Preparation Method

- Combine the paneer cubes, and masalas and salt and toss well. Keep aside.
- Heat the oil in a broad non-stick pan, add the marinated paneer mixture, mix gently and cook on a medium flame for 1 minute. Keep aside
- Combine the nachni flour and salt in a deep bowl and knead into a soft dough using enough warm water. Make 1 roti from it
- Place a nachni roti on a clean, dry surface, put chutney evenly over it.
- Place paneer filling evenly over one side of the roti.
- Top it with little of the onion filling evenly over it.
- Roll it up tightly cut into 2 equal pieces.