



Foxtail millet chilla

Serving: 1

Veg

Ingredients

- Foxtail millet - 3 tbsp (grind it)
- Besan - 2 tbsp
- onion - 3 tbsp chopped
- capsicum - 2 tbsp chopped
- tomato - 2 tbsp
- green chilly - 1 chopped
- coriander - 2 tbsp chopped
- Salt to taste
- cooking oil - 1 tsp

Preparation Method

- Mix all the ingredients in a bowl and mix well to make a batter of pouring consistency using water.
- Heat a non-stick pan and grease it lightly using 1 tsp of oil.
- Pour the batter on the non-stick pan and spread it in a circular motion to make chilla.
- Cook using oil, till it turns light brown in colour on both the sides.
- Serve hot with green chutney.