



Rava uttapam

Serving: 1

Veg

### *Ingredients*

- -3 tbsp rava semolina/sooji
- -1 tbsp Curd yogurt
- -1 tbsp finely chopped capsicum
- -1 tbsp finely chopped onion
- -1 tbsp tomato finely chopped
- -1 small green chilli finely chopped
- -1 teaspoon Oil
- -salt to taste

### *Preparation Method*

- -Heat a pan and roast the rava for 2 minutes.
- -Combine the roasted semolina, and curds in a bowl and mix well, adding water if required.
- -Cover and keep aside to ferment for 5-10 minutes.
- -Add the salt and mix gently.
- -Heat the oil in a non-stick pan, pour a ladleful of batter and spread it in circular motion to make a thin uttapam.
- -Top it with little onions, tomatoes capsicum and green chillies.
- -Cook from one side, using little oil, turn over and cook from the other side.
- -Serve hot with green chutney.