



Water Chestnuts and Purple Cabbage Stir Fry

Serving: 1

Veg

Ingredients

- -1/2 cups peeled fresh water chestnut (singhada)
- -1/4 cup shredded red cabbage
- -1/2 tsp olive oil
- -1/2 tsp finely chopped garlic (lehsun)
- -salt and to taste
- -To Be Mixed Into A Dressing
- -1/2 tsp honey
- -1/2 tsp dry red chilli flakes (paprika)
- -Few drops lemon juice
- -For The Garnish
- -1/2 tbsp roasted peanuts

Preparation Method

- -Boil enough water in a deep non-stick pan, add the water chestnuts, mix well and cook on a medium flame for 3 minutes, while stirring occasionally.
- -Transfer the paste to a bowl, add the rice flour, besan, turmeric powder, green chillies, salt and 1 1/4 cup water and mix well to make a batter of pouring consistency.
- -Just before making the pancakes, add the fruit salt and mix gently.
- -Heat a tava (griddle) and grease it lightly with oil.
- -Pour a small spoonful of the batter on the tava and spread it to make a 50mm (2") diameter circle.
- -Sprinkle a little paneer, carrots and tomatoes over it and smear a little oil along the edges of the pancake.
- -When cooked on one side, turn it over and cook on the other side for a few seconds.
- -Repeat for the remaining batter and topping to make more mini pancakes.
- -Serve hot.