



Soya Dosa

Serving: 1

Veg

### *Ingredients*

- -Soya flour - 2 tbsp
- -Rice flour - 1 tbsp
- -Green coriander – 2- tbsp
- -Oil – 1 tsp
- -Ginger paste -  $\frac{1}{2}$  tsp
- -Green chilly –  $\frac{1}{2}$  (finely chopped)
- -Asafoetida – 1 pinch
- -Black pepper powder -  $\frac{1}{4}$  tsp
- -Salt -  $\frac{1}{2}$  tsp or to taste

### *Preparation Method*

- -Take soya flour, rice flour, green coriander, green chilly, ginger paste, crushed black pepper, asafoetida, salt and water. Mix all the ingredients really well.
- -
- -Heat a non-stick pan and drizzle some oil. Pour 1.5 tbsp of batter and make thin dosa. Pour little oil all around and above the dosa.
- -
- -Cook the dosa till golden brown from both side. Take it off the pan and place on a plate.
- -Serve these crispy and mouth-drooling soya dosa steaming hot along with green coriander chutney,