



Stuffed Bajra Paratha

Serving: 1

Veg

Ingredients

- For The Dough
- 2 tbsp bajra flour + 2 tsp wheat flour
- a pinch of salt
- **Stuffing:**
- 20 grams grated paneer (cottage cheese)
- 2 tbsp chopped (methi) leaves
- 1 tsp finely chopped green chillies
- salt to taste

Preparation Method

- For the dough
- Combine the bajra flour and salt in a deep bowl and knead into a soft dough using enough hot water. Keep aside.
- How to proceed
- Divide the stuffing into equal portions and keep aside.
- Divide the dough into equal portions.
- Roll out each portion of the dough circle, using a little bajra flour for rolling.
- Place a dough circle on a flat, dry surface and spread a portion of the stuffing over it.
- Place the other dough circle over it and seal it tightly.
- Cook the paratha on a non-stick tava (griddle), using a little ghee, till it turns golden brown in colour from both the sides. Serve