



Ragi Dosa

Serving: 1

Veg

Ingredients

- Urad flour - 1 tbsp
- Ragi flour - 2 tbsp
- Salt - to taste.
- Rice flour - 1 tbsp
- Curd - 1 /4 cup.
- Water - as required.
- Onion (sliced) - 1/2
- Green chilli (chopped) - 1
- Coriander leaves (chopped) - 2 tbsp
- Tomato (chopped) - 1/2
- Roasted sesame seeds powder - 1 tbsp
- Grated fresh coconut - 1 tbsp
- Lime juice - 1 tsp
- Oil - as required.

Preparation Method

- -In a bowl and ragi flour, salt, rice flour, urad dal flour curd, water, add required water and mix it like a dosa batter.
- -Keep Aside and ferment it for an hour
- -Now take plate and add sliced onion, green chilies, coriander leaves, tomatoes, roasted sesame seeds powder, grated coconut, lime juice and mix it.
- -Take ragi dosa batter and pour one laddle on the tawa and sprinkle little oil and cook it for 2 minutes.
- -Then add the prepared mixture and fold it.