



Egg roll

Serving: 1

Veg

Ingredients

- jowar atta - 2 tbsp
- wheat atta - 2 tbsp
- salt to taste
- oil - 1 tbsp
- Eggs whole - 2
- Onion - half (cut it in to thin slice)
- capsicum - 1/4 (cut it in to thin slices)
- green chili - 1
- black pepper - pinch
- Tomato ketchup - 1 tsp
- Mayonnaise - 1 tsp

Preparation Method

- For dough : take a bowl , add jowari atta and wheat atta , add pinch of salt , mix it well, add 1/4 tsp oil , mix it well, add water and knead in into dough , keep it for 10 minutes , after 10 minutes , knead it once more
- Take one dough bal , dust it with dry flour , roll it in to chapati.
- Heat a tawa on high flame , place the roti on tawa, after a few second flip it , apple little oil on both side , cook it till it turns light golden , once it is cooked , take it out.
- For Omellete : crack 2 eggs in a bowl, add pinch salt , mix it well
- Add 1tsp of oil on tawa , put the egg mixture on tawa, cook it for half minute on medium flame .
- Put the cooked roti on it , cook it properly
- Take out paratha in plate. egg paratha ready,
- Heat 1/2 tsp of oil in a pan, add capsicum and onion, saute for 1/2 minutes . turn off the flame
- For final process : Take egg paratha , add 1 tsp of mayonnaise on paratha, add 1 tsp of tomato ketchup on it.
- Spread it properly , and put the saute onion and capsicum in the centre , add 1 chopped green chilli , black pepper , little salt , little chaat masala powder sprinkle .
- Roll it properly , serve with salad and green chutney