



Doodhi thepla

Serving: 1

Veg

Ingredients

- **Makes 1 :**
- -3 tbsp grated Doodhi
- -2 tbsp jowari Flour
- -1 tbsp low fat curds
- - $\frac{1}{4}$ tsp turmeric powder (haldi)
- - $\frac{1}{2}$ tsp chilli powder
- -1 tsp oil
- -salt to taste

Preparation Method

- -Mix all the ingredients and knead into a soft dough using water only if required.
- -Divide the dough into 2 equal portions.
- -Roll out each portion thinly into circle using a little wheat flour for rolling.
- -Heat a non-stick tava (griddle) and cook each thepla till golden brown spots appear on both the sides.
- -Serve hot