



## Green Peas Chillas

Serving: 1

Veg

### *Ingredients*

- Makes 2 medium chilla
- - $\frac{1}{4}$  th cup green peas
- -1 tbsp rice flour and besan flour each
- -A pinch of turmeric powder (haldi)
- -1 tsp finely chopped green chillies
- -Salt to taste
- -A big pinch of fruit salt
- - $\frac{1}{4}$  th tsp oil for cooking
- For the topping
- -2 tbsp grated carrot
- -2 tbsp finely chopped tomato
- -Salt to taste

### *Preparation Method*

- 1. Grind green peas coarsely, transfer the peas mixture in a bowl add rice flour, besan, turmeric powder, chillies, salt and fruit salt. Mix well. Add water if required
- 2. Heat a non-stick pan over a medium flame and spread the chilla over the pan.
- 3. Sprinkle topping over the chillas and cook on both the sides till golden brown in color.
- 4. Serve hot with green chutney.