



Sama chilla

Serving: 1

Veg

### *Ingredients*

- Sama Rice – 1/4 cup
- Carrots – grated -1/4 cup
- Coriander – chopped – a handful
- 1 Green chili – chopped
- jeera powder - 1 tsp
- salt to taste
- water : as needed
- Oil - 1 tsp

### *Preparation Method*

- Soak Sama Rice in a cup of water for 10 minutes. Grind the Rice in a Mixer with the water (It should not be very thick or very watery)
- Add the grated carrot, green chillies, chopped coriander , jeera powder and salt
- Heat the Tawa, pour a spoonful of batter and spread it.
- Cook on both sides with sprinkling of 1/2 tsp oil Serve hot with any chutney
- enjoy