



Kothimbir Vadi (OP I)

Serving: 1

Veg

Ingredients

- Serves 1
- 1 cup chopped coriander leaves
- $\frac{1}{4}$ cup besan
- 1 tsp dhania jeera powder
- 1 tbsp curds
- 1 tsp green chilli ginger paste
- Salt to taste

Preparation Method

- 1. Combine all the ingredients in a deep bowl and knead into a firm, smooth, dough, using 1 tbsp of water
- 2. Shape into a roll
- 3. Place the roll on a sieve and steam in a steamer on a high flame for 10-12 mins
- 4. Remove and keep aside to cool slightly, cut it.