



Garden Green Uttapam

Serving: 1

Veg

### *Ingredients*

- 1. Green split dal –  $\frac{1}{4}$  cup
- 2. Rava – 1 tbsp
- 3. Curds – 1 tbsp
- 4. Palak puree thick – 3 tbsp (No water, Boiled)
- 5. Green chilli and ginger paste – 1 tsp
- 6. Onion- 2 tbsp
- 7. Capsicum – 2 tbsp
- 8. Tomato – 2 tbsp
- 9. Ghee OR Oil - 1 tsp

### *Preparation Method*

- 1. Soak green split dal for 2 hours, grind it in a mixture.
- 2. Add thick palak puree paste, Curds and rava.
- 3. Make it like a dosa consistency.
- 4. Heat the oil in a non-stick pan. Pour a ladleful of batter and spread it in circle motion to make a thin uttapam.
- 5. Top up with onion, capsicum and tomato.
- 6. Serve it.