



Rava Chilla

Serving: 1

Veg

Ingredients

- 2 tbsp semolina (rava / sooji) (rava/sooji)
- 2 tsp fresh curds (dahi)
- $\frac{1}{4}$ tsp chopped green chillies
- 2 tsp finely chopped onions
- 2 tsp finely chopped coriander (dhania)
- a pinch of asafoetida (hing)
- salt to taste
- $\frac{1}{2}$ tsp oil for cooking

Preparation Method

- Combine the semolina, curds and $\frac{1}{4}$ cup of water in a deep bowl, whisk well. Cover with a lid and keep aside for 30 minutes.
- Add all the remaining ingredients and mix very well.
- Spread this batter on a hot tawa. Roast this chilla till golden brown on both the sides using oil.
- Serve immediately with green chutney.