VEGETABLE KOTTU ROTI RECIPE

**Ingredients :**

I packet Kottuparatha (in pieces)

4 tbsp- oil

2 Red onions diced

2 garlic

2 Eggs

2 Tomatoes diced

1 cup Cabbage shredded

1/2 cup Leeks shredded

1/2 cup Carrots shredded

2 green chillies

8 curry leaves

1 tbsp curry powder

3 cardomons

1/2 tsp cumin

1/2 tsp cinnamon powder

1/2 tsp chillie powder

1/2 tsp red chillie flakes

1 tsp black pepper powder

3tsp salt (to taste)

2 tsp mustard seeds

1 can coconut milk

**METHOD:**

* Beat eggs in a bowl, add salt and set aside
* Heat oil in pan
* Add mustard seeds, garlic, curry leaves, onions, chillies
* Fry until golden brown
* Add cabbage, carrots and leeks and stir fry until cooked
* Add roti pieces and salt and mix well. Fry for 5 mins
* Add beaten egg and keep stirring until it becomes dry in medium heat.
* Sprinkle with pepper powder, curry powder and fry for 2 minutes.

**Chillie Curry for Kottu Roti**

* Heat oil , add cardomons,cloves,cinnamon,curry leaves, other spices and fry
* Add onions and saute for 5 mins
* Add tomatoes and saute for 2 mins
* Add water and then coconut milk and simmer for 20 mins.