**Besan Chilla**

Prep time: 10 min Cook time: 15 min

**Ingredients:**

* 1 cup besan (gram flour)
* ¼ cup finely chopped onions
* ¼ cup finely chopped tomatoes
* 3 tbsp chopped coriander leaves
* ½ tsp finely chopped green chilies (adjust to taste)
* ½ tsp finely chopped ginger
* ½ tsp ajwain (carom seeds)
* ½ tsp haldi (turmeric powder)
* ¼ tsp red chili powder (adjust to taste)
* Salt to taste (low sodium)
* ½ cup water (or as required)
* 2 tbsp olive oil (or any cooking oil)

**Instructions:**

**Prepare the Batter:**

1. In a mixing bowl, add the besan, chopped onions, tomatoes, ginger, green chilies, ajwain, coriander leaves, turmeric powder, red chili powder, and salt.
2. Gradually add ½ cup of water and whisk well to form a smooth batter. Ensure there are no lumps and adjust the water to achieve a smooth, flowing consistency.

**Cook the Chilla:**

1. Heat a frying pan or tawa on low to medium heat.
2. Pour a ladle full of the batter onto the pan. Using the back of the ladle, gently spread the batter into a circle without breaking it.
3. Cook the chilla on low flame until the top appears cooked and slightly set (about 2-3 minutes).
4. Drizzle ½ tablespoon of oil around the edges and on top of the chilla. Continue to cook until the base is light golden brown.

**Flip and Finish Cooking:**

1. Carefully flip the chilla and cook the other side until it is golden brown and you see spots forming (about 2-3 minutes).
2. Fold the chilla in half and serve hot with chutney, yogurt, or your choice of dip.