**Sattu Paratha**

Prep time: 20 min Cook time: 15 min

**Ingredients:**

Filling:

* ½ cup sattu (roasted chana flour)
* 1 green chili, chopped
* 1 tsp lemon juice
* 1 tsp ajwain
* 1 tbsp chopped coriander
* Salt to taste
* Water to moisten

Dough:

* ½ cup whole wheat flour
* Water as needed

**Instructions:**

1. Prepare soft dough using flour, water, and oil. Let rest for 15 min.
2. In a bowl, mix all filling ingredients with a few teaspoons of water to lightly bind.
3. Roll dough into discs, place filling in the center, and seal edges.
4. Roll again gently. Cook on a hot tawa on both sides until golden, using minimal oil if needed.
5. Press edges with spatula to ensure even cooking.
6. Serve with curd or mint chutney