**Thalipeeth**

Prep time: 15 min Cook time: 20 min

**Ingredients:**

* ½ cup multigrain flour (jowar, bajra, wheat, rice mix)
* 2 tbsp chopped onion
* 1 tsp sesame seeds
* 1 green chili, chopped
* 1 tbsp coriander
* Salt and water as needed
* 1 tsp oil per flatbread

**Instructions:**

1. Mix all flours with onion, chili, coriander, cumin, and salt.
2. Gradually add water to make a soft dough. Divide into 3 portions.
3. Place one portion on a greased plastic sheet or banana leaf and pat into a flat disc (thalipeeth shape).
4. Make a small hole in the center for even cooking.
5. Transfer to a hot tawa. Cook on medium heat with a few drops of oil until both sides are golden.
6. Repeat for remaining dough.
7. Serve with curd or dry chutney powder.