**Tomato Onion Uttapam**

Prep time: 30 min Cook time: 15 min

**Ingredients:**

* 1 cup fine rava (unroasted sooji)
* 1 cup water
* 2 tsp lemon juice
* ½ tsp baking soda
* Low sodium salt, to taste
* Oil for greasing the pan and drizzling
* 1 onion, finely chopped
* 1 tomato, finely chopped
* 1 green chili, finely chopped
* 2 tbsp fresh coriander leaves, chopped

**Instructions:**

**Prepare Batter:**

1. In a bowl, mix 1 cup fine rava with 1 cup water and let it soak for 20 to 30 minutes.

**Prepare Vegetables:**

1. In the meantime, mix the chopped onion, tomato, green chili, and coriander leaves in a separate bowl and set aside.

**Mix Batter:**

1. After soaking, stir the batter again. Add 2 tsp lemon juice, salt to taste, and ½ tsp baking soda. Mix well until combined.

**Heat the Pan:**

1. Heat a tawa or non-stick pan and spread a little oil on it.

**Cook Uttapam:**

1. Take a ladleful of batter and pour it onto the hot pan, gently spreading it to form a thick pancake. When the batter is still raw on top, evenly sprinkle the chopped vegetables over it.
2. Gently press the vegetables down with a spatula to help them stick to the batter.
3. Drizzle some oil around the edges and on top of the uttapam.

**Flip and Cook:**

1. Once the base is cooked and lightly browned, flip it gently. Cook until the onions and tomatoes are light golden or golden brown.
2. Remove from the pan and serve hot with mint or coconut chutney.