**Litti Chokha**

Prep time: 25 min Cook time: 25 min

**Ingredients:**

Litti:

* 1 cup whole wheat flour
* ¼ tsp ajwain, salt to taste
* Water for kneading

Filling:

* ½ cup sattu (roasted chana flour)
* 1 tsp mustard oil
* 1 green chili, chopped
* 1 tsp lemon juice
* 1 tbsp coriander, salt to taste

Chokha (Roasted Veg Mash):

* 1 brinjal, 1 tomato, 1 boiled potato (medium)
* 1 green chili, coriander, mustard oil, salt

**Instructions:**

1. Mix dough ingredients, knead into a soft ball, and rest covered for 15 minutes.
2. Mix all sattu filling ingredients. Add a few drops of water if it feels too dry.
3. Divide dough into balls, stuff with sattu mixture, seal, and shape round.
4. Bake at 180°C (350°F) for 25–30 minutes, flipping midway. Alternatively, roast in an appe pan or air fryer.
5. For chokha, mash roasted brinjal, tomato, and boiled potato. Add chili, mustard oil, salt, and coriander. Mix well.
6. Serve warm littis dipped in chokha with curd on the side.