

Cabbage Jowar Paratha

INGREDIENTS

- 1/2 cup finely chopped cabbage
- 1 cup jowar (white millet) flour
- 2 tsp oil
- 1 tsp green chilli paste
- 1 tsp garlic (lehsun) paste
- 2 tbsp finely chopped coriander (dhania)
- oil for greasing and cooking
- jowar (white millet) flour for rolling

For Serving:

1. Fresh curd

Method

1. Combine all the ingredients in a deep bowl and knead into semi-soft dough using enough warm water.
2. Divide the dough into 6 equal portions and roll out each portion into a circle of 125 mm (5") diameter, using a little jowar flour for rolling.
3. Heat a non-stick tava (griddle) and cook each paratha, using a little oil, till it turns golden brown in colour from both sides.
4. Serve immediately with fresh curds.

