

Ingredients

Quantity	Measure	Ingredients	Description
5	Medium	Chillies, Green	Chop for stuffing
A	Little	Chilly Powder, Red	For mixing
100	ML.	Cooking Oil	
1	Teaspoon	Cooking Oil	
1	Tablespoon	Coriander Leaves (Kothmeed)	Mince and mix
1	Teacup	Flour, Wheat - (Atta)	
2	Large	Potatoes	Boil and mash
A	Little	Salt	For mixing
A	Little	Water	

Method:

Stuffing:

1. Mash the 2 large potatoes, boiled and peeled . Add 1 tablespoonful of chopped coriander leaves and 4-5 finely chopped green chillies. Mix well.
2. To this mixture add all the spices - Salt and red chili powder according to taste & again mix well.

Dough:

- 1.Mix one Cup Of Plain Flour (Atta) and 1 Tbsp. Oil with little water, and knead into dough. Divide the dough in equal small balls & roll them out in the form of a small puri.
- 2.Now put the above mixture over it and seal it like a ball, and then roll it into a Paratta.

Frying:

Now cook on a thawa (Griddle) with Ghee (clarified butter) until light brown and serve hot.

Serve with Chutney or pickle or just plain fresh curds.

In summer when the weather is hot, add salt to the mixture of potato only when you are about to prepare the Parattas. If you do this well in advance the salt will make the mixture very sticky.