

Layered Chapatti

Written by Friends' Contribution

Ingredients

Quantity	Measure	Ingredients
1	Teaspoon	Chilly Powder, Red
1/2	Teaspoon	Salt
1/2	Teacup	Carrots
1/2	Teacup	Flour, Wheat - (Atta)
1/2	Teacup	French beans
1/2	Teacup	Cauliflower
1/2	Teacup	Green Peas
1/2	Teacup	Milk
1	Tablespoon	Ghee
2	Tablespoon	Butter
1	Tablespoon	Coriander Leaves (Kothmeer)
2	Tablespoon	Flour, Maida - (American Pillsbury)
1	Nos	Chillies, Green
1	Medium	Tomatoes
1	Medium	Onions
2	Large	Potatoes

Method

Baked Bread of wheat flour stuffed with veggies

Boil the vegetables and the potatoes, and peel the potatoes and chop them in cubes. Add Salt according to taste

Dough Preparation:

1. Mix all the ingredients for the dough together and make a soft dough.
2. Knead very well and leave aside for 1/2 hour.
3. Roll out the dough into thin chapattis and cook them lightly on a tava (griddle).

For the stuffing

1. Heat the oil, add 1 onion, finely chopped and cook for 1 minute.
2. Add 1 tomato, finely chopped and 1 green chili, finely chopped and fry for 1 minute. Add 1 teaspoon chili powder
3. Add the chopped potatoes, mixed vegetables, [2 teacups finely chopped mixed boiled vegetables (French beans, carrots, cauliflower, green peas etc.)]
turmeric powder, cashew nuts, 1 tablespoon chopped coriander and salt.

How to proceed

1. Grease a baking dish with 2 tablespoons butter . Put a chapatti in it and spread a little

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stuffing.

2. Dip another chapatti in the milk and plain flour mixture and place it on top of the stuffing. Spread a little mixture again and continue ending with a dipped chapatti.

3. Pour 2 teaspoons of melted butter on top and bake in a hot oven at 200 degree C (400 degree F) for 15 minutes.

4. Cut into slices and serve.