

### Ingredients

Quantity	Measure	Ingredients	Description
3	Medium	Chillies Green	Cut in bits for taste. Optional
1	Teaspoon	Chilly Powder, Red	For pungency. Can vary quantity
	As Required	Coriander Leaves (Kothamir)	Washed and cut in pieces
	As Required	Curds	For blending the mixture.
1	Teaspoon	Dhania Jeera Powder	For flavor and taste
1/2	Teacup	Flour, Gram /Chana Ata	To Bind the rice pulp Add more if needed
2	Teacup	Rice, cooked (left-over)	To be smashed into a thick pulp
	As Required	Salt	To taste

### Method

Smash left over cooked rice, the next day, and add to it gram flour to bind it with enough curds to make it a thick dough. Add chilly power, dhania jeera powder, minced coriander leaves and minced green chilles and add salt to taste.

Make thick flat cakes by placing a spoonful of dough on a heated non-stick flat dosa frying pan, and flatten it making a round shape, with a metal spatula, and fry with a little oil to coat the surface of the pan.

Serve it for breakfast.