

### Ingredients

Quantity	Measure	Ingredients	Description
2	Pinch	Asafetida (Hing)	
1.5	Teaspoon	Chilly Powder, Red	
5	Tablespoon	Cooking Oil	
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1	Tablespoon	Coriander Leaves (Kothamir)	Finely chopped
0.5	Teacup	Flour, Gram /Chana Ata	
1	Teacup	Flour, Wheat - (Atta)	Coarse flour
0.5	Teaspoon	Jeera/Cumin Seeds	
0.5	Teaspoon	Turmeric Powder	

### Method

**Dough:** .Knead 1 Cup Of Plain Flour (Atta) and 1 Tbsp. Oil with a little water.

**For the stuffing** □ Mix half cup gram flour, one and a half teaspoons red chilly powder, half teaspoon turmeric powder 3-4 pinches Hing, cumin seeds, and coriander leaves finely chopped..

**Prepare the Chapatti** □ .Take a lemon sized ball of dough ,roll it, spread oil on the chapatti and sprinkle some filling over it. Tightly close from all the sides , Wetting the edges with moist finger tips helps. Press and re-roll to full size. Cook on a thawa (skillet) with Ghee until light brown and serve hot.