

Ingredients

Quantity	Measure	Ingredients	Description
1	Teaspoon	Jeera/Cumin Seeds	
1	Teaspoon	Chilly Powder, Red	
1/2	Teacup	Maize Flour/Jawari Ata	
1, 1/2	Teacup	Flour, Wheat - (Atta)	
1	Tablespoon	Cooking Oil	
	Little	Salt	to taste
5	Flakes	Garlic	crushed
1/2	Bunch	Coriander Leaves (Kothamir)	chopped

Method

Knead all the ingredients in a little water. Keep it covered a wet cloth for 15 minutes.
Roll out into chapattis, and fry them on both sides on a thawa.
Garlic may be crushed in a garlic press, or finely chopped and smashed.