



Mix-veg Besan chilla

Tell the story of the recipe...

Ingredients

How many servings?

1 Cup gram flour
 1 Tomato
 1/4 Capsicum
 1/4 Yellow pepper
 1/4 Red pepper
 1 Carrot
 1 Green chilly
 leaves Coriander
 1/2 tbsps grated Ginger
 Salt
 Oil
 Garam masala
 Red chilly powder

Steps

How long to cook?

- 1 Finely chop all vegetables. In a bowl take gram flour and 1/2 cup water. Mix well. Add more to get it to flowing consistency
- 2 Add vegetables, 2 tsp garam masala, 1 tsp red chilly powder, salt to taste and mix well.
- 3 On a heated flat pan, using a ladle pour out 1 ladle batter and spread out batter evenly. Sprinkle or spray oil and let it cook. Flip over and cook from other side.
- 4 Serve hot with tomato ketchup or green