



Broccoli Paratha

Tell the story of the recipe...

Ingredients

150 gms Wheat flour

150 gms Broccoli

10 gms Ginger

1-2 green Chilly

Oil to cook

Salt

Garam masala

Corriander powder

How many servings?

Steps

How long to cook?

1 Steam broccoli

2 Fine chop broccoli, ginger and green chilly

3 Add wheat flour, salt, garam masala, corriander powder and knead dough with luke warm water

4 Make balls out of kneaded dough & roll out

5 Apply oil for cooking on tawa

6 Serve hot with curd & pickle