



VEGETABLE CHILLA WITH CHEESE (LIKE PANCAKE)

- **Besan (Chick peas flour)- 1 cup**
- **Samolina or Suji- 2 tbsp**
- **Carrots- Grated ½ cup**
- **Zucchini-Grated ½ cup**
- **Red or Green Pepper- Finely chopped ½ cup**
- **Cilantro-2 tbsp**
- **Green Chillie-1tsp**
- **Cumin Seeds- 1 tsp**
- **Asafetida (Hing)-pinch**
- **Red Chilly powder-1/4 tbsp**
- **Mozzarella Cheese Grated- 1cup**
- **Water-3/4cup**
- **Canola or Olive oil as needed**
- **Salt-1tsp**

COOKING METHOD

1. In a bowl put Besant and Sufi ,Salt ,Cumin seeds ,Hang, Red chili powder , cut Green Chillies, Cilantro together and put water in it to make a paste like batter just like pancake batter and mix them well with the help of mixer or can use big spoon too. Keep the batter aside.
2. In a wide pan, sauté all the veggies for 2 to 3 min. in little bit of oil. Sprinkle some salt on it. Keep this aside too.
3. Take a heavy bottom flat pan. Put it on stove using high heat at first.
4. To see if pan is ready, sprinkle some water on it. If water start sizzling and evaporates right away that means pan is ready to use.
5. Now coat the pan with little bit of oil so the batter does not stick.
6. Pour ¼ cup of bean batter and start spreading from the center in circular motion going outwards with the help of round cooking spoon. Try to make at least 6” circle of that batter.
7. Spread some oil on top surface and put some oil to the sides of the Chilla.
8. Try to check by using spatula the inside of the Chilla looks golden brown. If yes than flip that to other side
9. Now we can put 2 tbsp. of sautéed veggies on that side of Chilla and put some cheese on top.
10. Check the bottom side of Chilla looks golden brown. On the top side cheese should start melting and mix with veggies.
11. When bottom side looks golden brown then you fold that chilla in half using spatula .
12. Veggies Chilla with Cheese is ready to be served with any kind of Chutney, Tomato Sauce or Ketchup

TIPS:

1. You can make Chilla in so many varieties. You can choose any type of vegetables of your choice. Some people cook it without using any veggies too.
2. You can mix veggies with the besan also in spite of filling.
3. Using chilies can be your personal choice.
4. You have to be careful while spreading the batter. Once you put the batter on the pan start spreading in circular motion right away.
5. Try to adjust the heat according to requirements.
6. It's a quick, easy ,fulfilling and very healthy recipe and can be served any time.
7. It's a gluten free and perfect for vegan people if we don't use Cheese.
8. Enjoy hot and crispy Chilla.
9. Besan or Chick pea flour,Samolina or Suji and all the spices can be purchased at any local Indian Grocery store.