

# Layered Chapatti

Written by Friends' Contribution

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## Ingredients

Quantity	Measure	Ingredients
1	Teaspoon	Chilly Powder, Red
1/2	Teaspoon	Salt
1/2	Teacup	Carrots
1/2	Teacup	Flour, Wheat - (Atta)
1/2	Teacup	French beans
1/2	Teacup	Cauliflower
1/2	Teacup	Green Peas
1/2	Teacup	Milk
1	Tablespoon	Ghee
2	Tablespoon	Butter
1	Tablespoon	Coriander Leaves (Kothmeer)
2	Tablespoon	Flour, Maida - (American Pillsbury)
1	Nos	Chillies, Green
1	Medium	Tomatoes
1	Medium	Onions
2	Large	Potatoes

## Method

Baked Bread of wheat flour stuffed with veggies

Boil the vegetables and the potatoes, and peel the potatoes and chop them in cubes. Add Salt according to taste

### Dough Preparation:

1. Mix all the ingredients for the dough together and make a soft dough.
2. Knead very well and leave aside for 1/2 hour.
3. Roll out the dough into thin chapattis and cook them lightly on a tava (griddle).

### For the stuffing

1. Heat the oil, add 1 onion, finely chopped and cook for 1 minute.
2. Add 1 tomato, finely chopped and 1 green chili, finely chopped and fry for 1 minute. Add 1 teaspoon chili powder
3. Add the chopped potatoes, mixed vegetables, [ 2 teacups finely chopped mixed boiled vegetables (French beans, carrots, cauliflower, green peas etc.)]  
turmeric powder, cashew nuts, 1 tablespoon chopped coriander and salt.

### How to proceed

1. Grease a baking dish with 2 tablespoons butter . Put a chapatti in it and spread a little

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stuffing.

2. Dip another chapatti in the milk and plain flour mixture and place it on top of the stuffing. Spread a little mixture again and continue ending with a dipped chapatti.

3. Pour 2 teaspoons of melted butter on top and bake in a hot oven at 200 degree C (400 degree F) for 15 minutes.

4. Cut into slices and serve.