

Chickpea Pancakes (Besan Chilla)

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BREAKFAST
RECIPE

INGREDIENTS

- 1 cup chickpea flour (besan)
- 1/2 teaspoon salt
- 1/2 teaspoon chili powder
- 1/2 teaspoon cumin
- 1/4 cup chopped onions
- 1/4 cup chopped tomatoes
- 1 tbsp cilantro
- 1 cup water
- Ghee / Coconut Oil to fry

METHOD

1. Mix the dry (First 4) ingredients well.
2. Add the chopped tomatoes, onions and cilantro
3. Add the water to make a batter that is thick like pancake batter
4. Oil a cast iron pan and pour about 1/2 cup of the batter at a time.
5. Cook until set. Flip, Cook again

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- 1 cup chickpea flour (besan)
- 1/2 teaspoon salt
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