



WELLNESS ROOTS

By Kavita Sabhnani



## Bajra Pancake / Pizza

Pancakes made from potatoes and bajra are not just healthy but absolutely delicious snack to munch on! Try this easy recipe and enjoy with your loved ones!

### Ingredients

Potatoes	3
Chopped onion	1 large
Chopped coriander leaves	3 tbsp
Salt	As per taste
Black millet flour	4 tbsp
Crushed to paste green chilli	1 tbsp
Cumin seeds	1 tbsp
Vegetable oil	2 tbsp
<b>For Topping</b>	
Colour capsicum	
Panner / cheese	
Tomato	
Corn	As per choice
Vegetables	

### Preparation

1. To prepare this yummy pancake recipe, peel and grate the potatoes in a bowl. In the same bowl, add bajra, onions, coriander, chilli paste and cumin seeds into it. Mix them all together.
2. Take a mini uttappam pan or dosa pan and grease it and heat it on a medium flame. Pour the batter into the pan to make medium sized pancakes.
3. Cook them on slow flame till the pancakes turn golden brown in colour from both the sides. now add topping of your choice Serve immediately.

