

Recipe Name: Ragi Masala Roti Recipe
Diet Type: Vegetarian
Course: Lunch
Cuisine: South Indian Recipes
Quantity:



Ingredients

Ingredient	Quantity
• 2 cups Ragi Flour (Finger Millet/ Nagli)	4
• 1 Onion - finely chopped	
• 2 Green Chillies - finely chopped	
• 1 Carrot (Gajjar) - grated	
• 1/2 cup Dill leaves - finely chopped	
• 1/4 cup Coriander (Dhania) Leaves - finely chopped	
• 1/2 teaspoon Cumin seeds (Jeera)	
• Salt - to taste	
• Ghee - as required	

Preparation

- To begin making Ragi Masala Roti Recipe prep all the ingredients required.
- In a large mixing bowl add all the ingredients, ragi flour, onions, chopped green chillies, dill leaves, coriander leaves, grated carrots and salt, and then mix everything together.
- A.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
220	4	40	2	2	1