

Recipe Name: Kerala Style Chicken Chatti Pathiri Recipe
Diet Type: Non-Vegetarian
Course: Snack
Cuisine: Kerala Recipes
Quantity: 1 serving



Ingredients

Ingredient	Quantity
• 300 grams Chicken - minced	4
• 1 Onion - sliced	
• 1 sprig Curry leaves	
• 4 cloves Garlic - chopped	
• 1 inch Ginger - chopped	
• 1 teaspoon Turmeric powder (Haldi)	
• 2 teaspoons Red Chilli powder	
• 2 teaspoons Garam masala powder	
• 1 teaspoon Black pepper powder	
• Coconut Oil - for cooking	
• Salt - to taste	
• 1/2 cup Whole Wheat Flour	
• 1/2 cup All Purpose Flour (Maida)	
• Salt - to taste	

Preparation

- Add coconut oil, add curry leaves and allow it splutter.
- Add chopped ginger and garlic and saute for few seconds.
- Add sliced onions and fry them till they turn translucent.
- Adjust the seasoning according to your taste and saute well till the chicken is cooked.
- Keep it aside.
- Now heat up a small flat skillet on medium heat, add a ladle full of the pathiri batter and swirl it around, Shape it like crepes and keep it as thin as possible.



- Flip and cook, ensuring it is just about cooked and no brown spots appear.
- Now layer each crepe with the chicken mixture and build it up.
- Crepe-chicken-crepe, repeat the layers.
- Carefully flip it over and roast it on the other side.
- Turn off the flame.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
450	30	40	20	3	2

