

Recipe Name: Green Chutney Rava Dhokla Recipe -
Sooji Dhokla

Diet Type:

Course: North Indian Breakfast

Cuisine: Gujarati Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 1/4 cup Green Chutney (Coriander & Mint)	4
• 1 cup Sooji (Semolina/ Rava)	
• 1/4 cup Curd (Dahi / Yogurt)	
• 1 tablespoon Sunflower Oil	
• Salt - to taste	
• 1 teaspoon Enos fruit salt	
• Coriander (Dhania) Leaves - to garnish	
• 1 teaspoon Sunflower Oil	
• 1/2 teaspoon Mustard seeds	
• 1/2 teaspoon Cumin seeds (Jeera)	
• 1 pinch Asafoetida (hing)	
• 1/2 teaspoon Sesame seeds (Til seeds)	
• 1 sprig Curry leaves	

Preparation

- To begin making the Green Chutney Rava Dhokla Recipe keep the green chutney ready.
- Mix vigorously and allow it to sit for a good 30 minutes.
- Add a little water if required to make a thick dhokla batter.
- Preheat the steamer with water and keep it ready.
- Grease a dhokla plate generously with oil.
- Add eno's fruit salt and give it a good mixPour the Green Chutney Rava Dhokla batter into the grease dhokla plate.



- If the greased knife comes out clean the dhokla is steamed.
- Pour this tadka over the Green Chutney Rava Dhokla along with coriander leaves and serve.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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