

Achaari Paratha



Ingredients:

- Roti dough for about 8 rotis

For filling:

- 2 large potatoes (boiled and mashed)
- 3 green chilies (finely chopped)
- 4 tbsp coriander (chopped)
- 3 tbsp Chatkhaar Chicken Pickle
- 1 large onion (finely chopped)

Method:

- Roll out the dough in a circle, place about 3 tbsp of the filling and spread on it.
- Cover with another rolled circle of dough. Press well and seal the sides.
- Heat tawa , add 1 tbsp of ghee and place the paratha.
- Cook well till golden brown and then turn.
- Add more ghee while it's cooking and turn again.
- Once its nicely done, take it off the heat and serve #withchatkhaar Chicken Pickle.