



Methi puri

Tell the story of the recipe...

Ingredients

How many servings?

- 100 gms Wheat flour
- 2 tbsp Boiled fenugreek leaves
- 1 Green chilly
- Salt
- Oil

Steps

How long to cook?

- 1 Grind boiled fenugreek leaves & green chilly to a smooth paste. In a mixing bowl, add wheat flour, fenugreek leaves pastes, salt, 2 tsp cooking oil.
- 2 Mix well & make a smooth dough. Roll out small 3-4 inch diameter puris & fry it in cooking oil.
- 3 Serve with potato curry/pickle/home-made