



## Mix-veg Dosa

This is another attempt in getting myself to eat more veggies in every meal :)

### Ingredients

How many servings?

2 cups Dosa batter

1 cup chopped vegetables - capsicum, tomato, cabbage, carrot

1 medium sized boiled potato

leaves curry

mustard seeds

salt

turmeric powder

oil

### Steps

How long to cook?

- 1 In a wok, take 1 tsp oil. Now, add 1 tsp mustard seeds, few curry leaves & 1/2 tsp turmeric powder. Once seeds start to crackle, add chopped tomatoes.
- 2 Saute for 2 mins. Now, add all other chopped vegetables & mix well. Cover with lid for 5 mins. Now, add mashed potato & salt to taste. Mix well. Once done, set aside.
- 3 Now, on a flat non-stick pan, using a sauce ladle, pour dosa batter & spread it out into round or oval shape. Sprinkle some oil around it. Add cooked mix veg on top of it.
 
- 4 Once dosa starts to roast, wrap & enclose from

5 Serve hot with coconut chutney.