

Vegetarian Kothu Parota

Ingredients

| | |
|---------------------------|----------------------------------|
| Parotas | - 4 |
| Oil + ghee | - 3 tbsp |
| Onions | - 2 - slice long & thin |
| Cabbage | - shredded long and fine - 1 cup |
| Tomatoes | - 2 - cut long & thin |
| Red chilli powder | - 2 tsp |
| Dhaniya powder | - 1 tsp |
| Coriander leaves, chopped | - 2 tbsp |
| Salt, haldi | |



Preparation

- Tear cooked parotas into irregular size pieces.
- Heat oil + ghee, add onions.
- Fry till transparent & then add tomato and cabbage.
- Add all dry ingredients & fry for a while.
- Add parota pieces & mix thoroughly.
- Garnish with chopped coriander leaves & serve hot.

Cook's Tips

This can also be called chappathi fry, but is made with layered parotas which are now available, frozen in packs. Ofcourse, left over chappathis & parotas can be used as well.

Didn't turn out as expected?

Need more help?

Have an idea to improve on this recipe?

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