

Recipe

Spring dosa

By

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Ingredients

- Cabbage - 250 grams
- Bell pepper - 1
- Tomatoes - 2
- Green chilies finely chopped - 3-4
- Grated coconut - ½ cup
- Red chili powder - 2 tbsp
- Salt - as per taste
- Oil

Preparation

1. Chop cabbage, bell pepper and make tomatoes into pulp.
2. Heat oil in a pot, add cabbage and bell pepper and stir for 5 minutes.
3. Mix tomato pulp, green chilies, grated coconut, red chili powder and salt.
4. Mix well and stir for 2 minutes and remove.
5. Make plain dosa and spread the vegetable in the center and roll the dosa and serve warm.

Serves

1 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare**