

Recipe

SPINACH BHAKRI

By

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Ingredients

Spinach leaves – 100 gm
Ragi (Nachni) Flour – 60 gm
Sesame seeds – 2 Tsp

Preparation

1. Wash the spinach leaves, blanch them and make a fine paste out of it.
2. Mix the Spinach paste with the ragi flour, and knead firm dough out of it using water.
3. Divide the dough into small equal portions and roll out a bhakri out of it. When the bhakri is half rolled, spread sesame seeds on it and roll out again.
4. roast the bhakri from both the sides till done.
5. Serve hot with green chutney.

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Hare Rama Hare Rama Rama Rama Hare Hare**