**Rava Veg Cheela**

Makes - 8 Cheela

Ingredients

* 2 cup semolina
* Water (to adjust consistency
* 1 cup curd
* 2 pinches powdered turmeric
* salt as required
* refined oil as required
* 1 teaspoon finely chopped ginger
* 2 pinches red chilli powder
* 1/4 cup chopped onion
* 1/2 cup chopped cabbage
* 1/4 cup grated Carrots
* 4 green chillies
* 1/2 teaspoon carom seeds
* 5 tablespoon chopped coriander leaves

Recipe

* To start with, take a deep bowl and add semolina, curd water in it. Mix well and keep it side for half an hour. Once done, add carom seeds, vegetables, sliced green chilies, ginger, turmeric powder, red chili powder and salt. Mix it to a medium consistency batter.
* Take a non-stick pan and heat oil in it. Pour a small amount of batter in the middle of the pan and spread the batter in a circular form. Sprinkle some oil on it and cook it on medium flame till it is golden brown in color. Flip it and cook from the other side too.
* Make other chillas as well with the remaining batter. Once done, serve it immediately with chutney.