
Methi Ka paratha

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Preparation



- Mix all the ingredients with methi leaves (fenugreek) in the flour, mix well.
- Knead the flour with all the ingredients including methi leaves as stated. Add enough water to make a stiff dough.
- Divide this dough into small balls and roll each ball into a shape of a small puris.
- Now cook on a (Griddle) with Ghee (clarified butter) until light brown and serve hot.

Notes

Serve with chutney or pickle or just plain fresh curds.

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Preparation Time	5 min	Difficulty	very simple
Portions	1 portion	Amount	
Country/Region		Costs per Portion	