

Nachni roti with white butter and capsicum paneer

Nachni Roti (Ragi Roti):

Ingredients:

- 1 cup ragi flour (Nachni flour)
- 1/4 cup finely chopped onions
- 1 green chili, finely chopped (optional)
- 1 tablespoon chopped coriander leaves (cilantro)
- Salt to taste
- Warm water, as needed
- Oil or ghee, for cooking

Instructions:

In a mixing bowl, combine the ragi flour, chopped onions, green chili (if using), chopped coriander leaves, and salt.

Gradually add warm water and knead the mixture to form a soft dough. The dough should be pliable and easy to work with.

Divide the dough into small lemon-sized balls.

Heat a non-stick skillet or tawa over medium heat.

Take a ball of dough and place it on a clean, damp cloth or a plastic sheet.

Gently pat and press the dough ball with your fingers to form a round roti of about 1/4 inch thickness. Alternatively, you can use your palms to flatten the dough ball.

Carefully transfer the flattened roti onto the hot skillet.

Cook the roti on both sides, drizzling a little oil or ghee around the edges, until golden brown spots appear.

Repeat the process with the remaining dough balls to make more rotis.

Serve the warm Nachni rotis with white butter and capsicum paneer.



Capsicum Paneer:

Ingredients:

- 200 grams paneer, cut into cubes
- 1 large capsicum (bell pepper), thinly sliced
- 1 onion, thinly sliced
- 2 tomatoes, finely chopped
- 1 tablespoon ginger-garlic paste
- 1 teaspoon cumin seeds

1 teaspoon coriander powder
1/2 teaspoon turmeric powder
1/2 teaspoon red chili powder (adjust to taste)
1/2 teaspoon garam masala
Salt to taste
2 tablespoons oil
Fresh coriander leaves for garnish

Instructions:

Heat oil in a pan over medium heat. Add the cumin seeds and let them splutter.
Add the sliced onions and sauté until they turn golden brown.
Add the ginger-garlic paste and sauté for a minute until the raw smell disappears.
Add the chopped tomatoes and cook until they turn soft and mushy.
Add the sliced capsicum and cook for a few minutes until they are slightly tender.
Add the turmeric powder, coriander powder, red chili powder, garam masala, and salt. Mix well.
Add the paneer cubes and gently stir to coat them with the masala.
Cook for another 3-4 minutes until the paneer is heated through and the flavours are well combined.
Garnish with fresh coriander leaves.
Serve the capsicum paneer hot with Nachni roti and white butter.
Enjoy your wholesome and nutritious meal of Nachni roti with white butter and capsicum paneer!