

Vegan Sandwich Dhokla (Indian Steamed Snack)

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/mint-pasta-indian-recipe>

Ingredients:

- 2 cups cilantro /coriander leaves
- 1 cup mint leaves
- 3 green chilies /jalapenos
- 1 inch ginger piece, peeled and chopped
- 1/4 cup sev crispy, fried chickpea or besan noodles; this ingredient is optional
- 1/2 teaspoon chaat masala
- 1/2 teaspoon cumin powder
- salt
- kala namak
- 1/2 lemon /lime juice
- 1 1/2 cups besan /chickpea flour
- 1/2 teaspoon salt
- 1/2 teaspoon haldi /turmeric powder
- 1/2 teaspoon sugar
- 1 cup water enough to make a thick flowing batter
- 1 teaspoon salt Eno's Fruit
- 2 tablespoons oil
- 1 teaspoon mustard seeds
- 12 curry leaves
- 7 green chilies slit
- 1/2 cup water
- 1/2 teaspoon salt
- 2 teaspoons sugar
- coriander leaves Freshly chopped, /cilantro
- grated coconut Freshly