



Veggie Khaman Dhokla Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- 1/2 1/2 Cups Besan (Gram Flour)
- Teaspoon Turmeric Powder
- gms Cumin Seeds
- Tablespoons Sugar
- Tablespoons Oil
- Pinch Salt (To Taste)
- Cup Water
- 1/2 1/2 Cup Water
- Teaspoon Mustard Seeds
- Coriander Leaves (Chopped)
- Green Chillies (Chopped)
- Tablespoons Coriander Leaves (Chopped)

Instruction

1. Prepare ingredients as mentioned in the list. Sieve besan twice to make sure there are no lumps. Add turmeric powder, asafoetida, 1 tablespoon of sugar, 1 tablespoon of oil, MAGGI Masala-ae-Magic and salt to taste.
2. Add 1 cup of water, carrots and cabbage, mix well to make a smooth batter. Add fruit salt and mix
3. Heat the steamer, grease plate/thali and pour the batter and steam it for 5 mins. Allow it to cool and cut it into squares.
4. For Tadka; Take 1 tablespoon of oil in a pan, add mustard seeds and allow it to splutter. Add curry leaves and green chillies. Then add 1 tablespoon of sugar and ½ cup of water and bring it to boil. Pour it evenly on prepared dhoklas.
5. Garnish it with coriander leaves. Khaman dhokla is ready to be served.

Nutrition

Carbohydrates	32.61 g
Energy	341.16 kcal
Fats	13.87 g
Protein	12.04 g

37 Minutes

3 Servings