

Thepla Sandwich

Makes - 8 thepla (4 sandwich)

Ingredients

To make methi thepla:

- 1/4 cup fenugreek leaves, chopped
- 1 cup whole wheat flour
- 1/2 tsp salt
- 1/2 tsp red chilli powder
- 1 tsp turmeric powder
- Water to make soft dough

To prepare sandwiches:

- ¼ cup hung curd
- ½ tsp of cumin powder
- ¼ cup green chutney
- 2 large tomatoes, round sliced
- 2 large cucumbers, round sliced
- 40 gms cottage cheese, crumbled
- Chaat Masala
- 4 tsp of oil for roasting

Method:

- First mix all the ingredients of thepla in medium sized bowl and make a soft dough using water.
- Rest it for 15 mins.
- Now divide it into 8 equal portions.
- Roll two portions and roast them lightly on both the sides by applying oil.
- Prepare other theplas using same method.
- How to make theplas sandwiches:
 - Whisk hung curd and cumin powder and set aside
 - Now take one thepla, apply hung curd, green chutney on it.
 - Place tomato and cucumber slices on it.
 - Top it with crumbled cottage cheese and chaat masala.
 - Now take one more thepla and place it on first thepla to make sandwich.
 - On a nonstick pan, grill this sandwich on both the sides.
 - Your thepla sandwich is ready, serve it hot immediately with green chutney.