

## Mexican Dosa

Makes- 6 Dosa

### Ingredients

- Dosa Batter: 6 ladles

### For Stuffing

- 1 cup rajma beans, cooked
- ¼ cup spring onions, finely chopped
- ¼ cup capsicum, finely chopped
- 1 cup tomato, finely chopped
- 1 tsp chilli powder
- 1 tbsp chilli sauce
- ½ tsp cumin powder
- salt to taste
- 2 teaspoon butter

### Recipe

- Add all the ingredients of the stuffing in a bowl and mix well.
- Divide the stuffing into 6 equal portions. Keep aside.
- Heat a non-stick tava, sprinkle a little water on it (it should sizzle immediately) and wipe off using a piece of cloth.
- Pour a ladleful of the batter on the non-stick tava and spread in a circular motion to make a (6") diameter circle.
- Spread a little butter over it and cook on a medium flame till it turns slightly crisp and golden brown in colour.
- Place the stuffing in the centre
- Fold it over from both the sides overlapping each other. Press it slightly for 1 minute.
- Serve immediately.