



RECIPE | PEPPERS

SWEET PEPPER PARATHAS



20 min

10 min
PREP.

10 min
COOKING



5



medium

INGREDIENTS

Recipe created by *Tanya Anurag*

1 lb Pure Flavor® Aurora Bites Mini Sweet Peppers, diced
1 cup whole wheat flour
¼ cup oil, divided
¼ cup water
3 tbsp mozzarella cheese
2 tbsp cilantro, chopped
¼ tsp cumin powder
⅛ tsp red chili powder
⅛ tsp garam masala powder
Salt, to taste



DIRECTIONS

- 1 Spread flour on a wide plate, add dry spices and mix well.
- 2 Add 1 tablespoon oil to the flour and mix well.
- 3 Add peppers, cilantro & cheese and mix to combine.
- 4 Slowly add water to the mixture until the dough comes together.
- 5 Divide dough into 5 equal balls.
- 6 Using a rolling pin, roll out the dough on a flat surface.
- 7 In a skillet, heat the remaining oil on medium-high heat. Cook dough on each side for 30 seconds. Continue until each dough is ready.
- 8 Serve warm with yogurt if desired.

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