

SWEETPOTATO CHAPATI



INGREDIENTS

1 cup sweetpotato (cooked and mashed)

1 ½ cups wheat flour

1 teaspoon sugar (optional)

Water as required

PREPARATION

1. Cook and mash the sweetpotatoes. There shouldn't be any lumps. You can steam them or cook them in a microwave.
2. Add this and the flour in a bowl and make a dough, adding water as required.
3. You might have to add/adjust the flour to get the dough to the consistency of chapati dough.
4. The dough will be very soft. Cover and keep aside for half an hour at least.
5. Roll into chapatis. Try using all-purpose flour instead of Atta while rolling these.
6. Heat a flat pan and cook them on both sides, these puff up well too if placed directly on the flame.

Source: Rajani: mykitchentrials.com