



## **Palak Puri**

Serve: 2

Courses: Main Course Variants: Pure Olive Oil

Proteins: Veg

## Ingredients:

- 1) 1, 1/2 cups atta
- 2) 1 cup palak leaves
- 3) 4-5 green chillies
- 4) 1 tsp jeera
- 5) 1 tsp salt
- 6) Figaro Pure Olive Oil, for frying

## Methods:

- Step 1: Grind washed palak leaves, chillies and jeera in mixer to form smooth paste.
- Step 2: Add palak mix to atta and salt. Knead into dough. Roll out puris, as usual.
- Step 3: In a pan, add Figaro Pure Olive Oil. Fry each puri till fluffy.
- Step 4: Serve hot with aloo bhaaji.