








# Super Soft Sweet Potato Roti

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Sweet potatoes are rich in vitamins, minerals, and fiber, making these chapatis a healthy and filling option.

### INGREDIENTS:

-  Whole wheat flour: 2 cups (plus extra for dusting)
-  Sweet potato: 1 large, boiled and mashed
-  Cumin powder: 1 teaspoon
-  Chopped coriander leaves
-  Finely cut dry kashmiri chillies
-  Pinch of amchur powder
-  Salt: to taste



## PREPARATION:



Prepare Sweet Potato: Boil the sweet potato until soft, peel, and mash it thoroughly.



Mix Ingredients: In a large mixing bowl, combine the whole wheat flour, mashed sweet potato, cumin powder, and salt.



Knead the Dough: Gradually add warm water and knead to form a soft, pliable dough. The moisture from the sweet potato will help in binding, so add water sparingly.



Rest the Dough: Cover the dough and let it rest for about 20 minutes.



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Roll and cook the rotis as usual.



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Serve hot.