

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.
- Roll and cook the rotis as usual.
- Serve hot.