



Tender chapati with butternut for a mild yellow color and dhania (coriander) for extra color and nutrients. If you are ready for crazy soft, beautiful tasty chapati, read on!

**Time: 1 hr 20 min

**Makes: 10

Ingredients

All purpose flour

1 cup of vegetable oil

1 Cup of hot water

½ small butternut

1 teaspoon of salt

1 bunch of dhania (coriander)



Method

In a small jug, mix the water, half of the oil and the salt. After the salt has dissolved, put the mixture in a small bowl. As this is happening, boil half of your butternut and once they are soft, drain the water and mash them into a puree.

To this, slowly add your all purpose flour bit by bit and mix until you get a dough, then fold in your butternut. At this point it may still be sticky, so add more flour, kneading after each addition. Your dough will be ready just after it is no longer sticking to your fingers or to your bowl.

Divide your dough into medium sized pieces and roll them out. Put a thin layer of your vegetable oil on the surface of the chapatti. Then, make a cut from the center, and roll it around the center. It will form a cone. Push the tip of the cone in, fold the top of the cone and allow the rolls are done, allow them to rest for 20 minutes.

After this time has elapsed, take your finely chopped coriander and put some on the rolled dough. Take your rolling pin and flatten it on a flour dusted surface from the center outwards. You may add more dhania as you roll so that they are evenly spread out.

Put some oil on a heavy pan and let it become hot over a medium heat. Put your rolled out dough and LIGHTLY oil each side. Turn after about two minutes when they have turned golden brown.

Serve warm



Serve with: Beef Stew, Meatballs, bean casserole, lentils

This delicious recipe was brought to you by Kaluhi's Kitchen at:

<http://www.kaluhiskitchen.com/butternut-and-dhania-chapati/>