

Kothu Parotta Chettinad



Ingredients

- Red onion – 1, small/medium-sized, chopped as shown
- Frozen/ fresh paratha's – 2
- Ginger – a small piece, finely chopped
- Garlic – 1-2 cloves, finely chopped
- Green chilli's – 2-3 as per your taste, chopped finely & divided into 2 equal portions
- Red chilli powder – 1/4 tsp
- Sambar powder – 1/2 tsp
- Cumin Seeds – 1/4 tsp
- Fennel Seeds – 1/4-1/2 tsp, crushed using a pestle
- Coriander leaves – 2-3 sprigs, finely chopped
- Curry leaves – 2 sprigs, roughly about 10-12 leaves, torn roughly

- Lemon juice – 1 tsp (optional)
- Chilly Tomato sauce – 1.5 tbsp
- Peppers – 1 cup, chopped as shown
- Cooking oil – 1.5-2 tbsp
- Salt to taste

Method

- Heat a fry pan & fry a parantha . Make sure that parantha are slightly crispy . Take off the heat and cut them into bite size pieces
- Now heat the oil in the fry pan. Set the heat to medium. Make sure the oil is hot, only then add the cumin seeds & lift the pan off the heat, you don't want to burn them.
- Next add ginger, garlic & one portion of the green chilli's. Sauté them for a few seconds, again lift the fry pan off the heat if required.
- The garlic needs to still look white/cream in colour. Immediately add the onions & the curry leaves, toss them around. Add salt, red chilli powder, sambar powder & mix well. Now add the tomato sauce & mix well.
- Next add the bite-size pieces of the paratha's. keep frying them till they turn brownish & get a little crispy as shown.
- Now add the crushed fennel seeds & mix well. Turn the heat off.

Garnishing

- Garnish with the chopped peppers, green chilli's, coriander leaves. You may throw in some extra curry leaves for some added flavour. You may squeeze some lemon juice too, this will also help if the dish is too hot for your taste.