

RECIPE | PEPPERS

# SWEET PEPPER PARATHAS



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Recipe created by *Tanya Anurag*



## INGREDIENTS

- 1 lb** Pure Flavor® Aurora Bites Mini Sweet Peppers, diced
- 1 cup** whole wheat flour
- ¼ cup** oil, divided
- ¼ cup** water
- 3 tbsp** mozzarella cheese
- 2 tbsp** cilantro, chopped
- ¼ tsp** cumin powder

- ½ tsp** red chili powder
- ½ tsp** garam masala powder
- Salt, to taste

## DIRECTIONS

- 1** Spread flour on a wide plate, add dry spices and mix well.
- 2** Add 1 tablespoon oil to the flour and mix well.
- 3** Add peppers, cilantro & cheese and mix to combine.
- 4** Slowly add water to the mixture until the dough comes together.
- 5** Divide dough into 5 equal balls.
- 6** Using a rolling pin, roll out the dough on a flat surface.
- 7** In a skillet, heat the remaining oil on medium-high heat. Cook dough on each side for 30 seconds. Continue until each dough is ready.
- 8** Serve warm with yogurt if desired.



**20 min**

**10 min**  
PREP.

**10 min**  
COOKING



**5**



**medium**