

## Oats Savoury Crepe

Makes : 4 crepes

### Ingredients

- 1 cup oats flour
- 2 tbsp semolina
- 2 Chillies finely chopped
- 1 tsp Red Chilli powder
- 1 tsp Cumin Seeds
- 1 tsp Coriander powder
- 1/2 tsp garam masala
- 1/4 tsp Turmeric powder
- 1/4 cup Chopped Red Pepper
- 1/4 cup finely chopped Onion
- ½ cup Spinach, chopped
- 1 1/4 cup water
- 2 tbsp Lemon juice
- 2 tsp oil

### Method

- Roast and put quick oats in to a blender and grind them till they get fine.
- Now take a cup of oats flour in to mixing bowl.
- To that add semolina and mix well.
- Then add turmeric powder, whole cumin seeds, red chilli powder, garam masala, coriander powder, salt and mix well.
- Add water and mix well.
- Add red pepper, onion, spinach, lemon juice, green chillies and mix well.
- Set the bowl aside for 15 minutes.
- Now heat up skillet over medium high heat.
- Drizzle some oil at the center of skillet.
- Pour ladle full of pancake batter at the center of skillet and spread that around to make that in to round shape.
- Drizzle some oil around it.
- Let that cook up till it starts to leave the sides of the skillet.
- Now flip and cook till it gets deep golden color.
- Serve hot with green garlic chutney!