

Vegetable Kottu Roti

Savannah · 29/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

4

Description

A spicy onedish vegetarian dinner with curry flavors Vegetable kottu roti is traditional Sri Lankan street food

Ingredients

- - 3 tablespoons vegetable oil
- divided - 4 eggs
- beaten - 1 red onion
- chopped - 3 cloves garlic
- minced - 1 tablespoon minced ginger - 5 small carrots
- cut into matchstick-size pieces - 1 cup chopped cabbage - 4 scallions
- sliced into 1/2-inch pieces - 2 teaspoons soy sauce
- divided - ¼ cup curry powder
- divided - 2 tablespoons chili powder
- divided - 3 cups chopped paratha (Indian flatbread) - salt and ground black pepper to taste

Instructions

1. Heat 1 tablespoon vegetable oil in a non-stick skillet over medium heat. Add eggs; cook and stir until scrambled and dry
2. about 5 minutes. Remove from heat. Heat remaining 2 tablespoons vegetable oil in a deep skillet over medium heat. Stir in onion
3. garlic
4. and ginger; cook and stir frequently until onions are nearly translucent
5. about 5 minutes. Add carrots; cook and stir until carrots are nearly tender but still crunchy
6. 7 to 8 minutes. Stir cabbage and scallions into the skillet; add 1 teaspoon soy sauce. Sprinkle 2 tablespoons curry powder and 1 tablespoon chili powder over the vegetable mixture; stir until coated. Turn stove top temperature to low. Mix eggs and paratha into the vegetable mixture. Stir in remaining soy sauce
7. curry powder
8. and chili powder; stir until coated. Cook until flavors combine
9. about 3 minutes. Season with salt and pepper.