

Easy & Healthy Iftar with Dan Cake Tortilla Roti

Ramadan is one of the busiest times of the year and with this auspicious month comes the routine task of preparing iftar and sehri meals. Preparing such meals everyday can be a hassle but with Dan Cake Tortilla Ruti, you can prepare a multitude of items easily.

This ready-to-eat tortilla is healthy and convenient. It tastes just like our traditional ruti so you can also enjoy it with vegetable and curries. Apart from that, you can use it to quickly prepare iftar or sehri items. Here are a few recipes for you to try with Dan Cake Tortilla Ruti.

CHICKEN WRAP

Ingredients

10 pieces Dan Cake Tortilla Ruti
2 chicken breasts
½ tsp paprika powder
½ tsp coriander powder
½ tsp cumin powder
½ tsp black pepper
A pinch of salt
Drizzle of oil
1 cup shredded cabbage
1 medium-sized carrot
A bunch of lettuce
½ cup curd

Method

Cut the chicken breast into strips and heat oil in a pan. Add in the chicken followed by spices and condiments – salt, pepper, cumin, coriander, and paprika. Cook the chicken until tender and remove from heat. Mix shredded cabbage, sliced carrots, and chopped lettuce with the chicken. Finally, add in curd and mix well. Place sufficient mixture towards one edge on a piece of Dan Cake Tortilla Ruti and fold it to wrap the filling completely, and it is ready to serve.

VEGETABLE ROLL

Ingredients

10 pieces Dan Cake Tortilla Ruti
1 cup shredded cabbage
1 medium-sized carrot
1 bell pepper
½ cup corn kernels
1 large tomato
1 cup button mushrooms
½ tsp salt
½ tsp black pepper
1 tsp vegetable stock powder
½ tsp garlic powder
½ tsp onion powder
1 tbsp oil

Method

Prepare the vegetables by cutting carrot, bell pepper, and tomato into slices of similar length and slice the mushrooms. In a pan, add oil and drop the chopped vegetables along with corn and shredded cabbage. Then sprinkle over the spices and condiments including salt, pepper, vegetable stock powder, garlic and onion powder. Cook this on medium flame until the vegetables are tender.

Once cooked, remove from heat and let it cool slightly. Then, place a spoonful of the mixture towards the edge of Dan Cake Tortilla Ruti and roll it. This can also be enjoyed with sauces of your choice.

CHICKEN SHAWARMA

Ingredients

10 pieces Dan Cake Tortilla Ruti

For the chicken –

400g chicken fillets
1 garlic clove
1 tsp coriander powder
1 tsp cumin powder
1 tsp chilli powder
1 tsp paprika powder
½ tsp salt
½ tsp black pepper
1 tbsp lime juice
2 tbsp olive oil
For the yoghurt sauce –
1 cup curd
1 tsp cumin powder
½ tsp paprika powder
½ tsp salt
½ tsp black pepper
½ tbsp lime juice

Method

Begin by marinating the chicken – make slashes on the fillets and massage with spices including salt, pepper, coriander, cumin, chilli, and paprika powder, along with crushed garlic cloves, a squeeze of lime juice, and drizzle of oil. Cover the chicken pieces and let them marinate for 30 minutes. After that, add the remaining oil to a pan and grill the

chicken until they are nicely charred on both sides.

Once cooked, remove from heat and let the chicken rest while you prepare the yoghurt sauce. To the curd, add cumin powder, paprika powder, lime juice, salt, pepper, and mix. To assemble, slightly warm the pieces of Dan Cake Tortilla Ruti, place chicken slices atop and drizzle over some yoghurt sauce before rolling it.

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