

HOW TO USE · CHAAT MASALA

POTATO AND CHICKPEA CHAAT

Tangy, salty and zesty. A sprinkle turns simple ingredients into a snack.

SERVES	PREP	COOK
4	15 min	20 min

INGREDIENTS

- 500 g potatoes, boiled, cooled and cubed
- 400 g can chickpeas, drained and rinsed
- 1 tbsp oil
- 1 small red onion, finely diced
- 1 tomato, diced
- 2 tbsp chopped coriander
- 1 tbsp lemon or lime juice
- 2 tsp Chaat Masala, plus extra to finish
- To serve: plain yoghurt, and tamarind and mint chutney



METHOD (stovetop)

1. Boil the potatoes in water for about 15 minutes, until just tender. Drain, cool and cut into 2 cm cubes.
2. Heat the oil in a large pan over medium-high heat. Cook the potato and chickpeas 8–10 minutes, until golden and crisp at the edges.
3. Tip into a large bowl. Add the onion, tomato, coriander, lemon juice and 2 tsp Chaat Masala. Toss well.
4. Taste, then add a little more masala if you like.
5. Top with yoghurt and chutneys, finish with a pinch of masala and serve straight away.

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AIR FRYER METHOD

200°C · 18–20 min

Crispy potato and chickpeas

1. Toss the cooled potato cubes and chickpeas with 1 tbsp oil.
2. Cook at 200°C for 18–20 minutes, shaking halfway, until golden and crisp.
3. Tip into a bowl and toss with the onion, tomato, coriander, lemon and Chaat Masala.

QUICK SALAD BOWL

5 min

No cooking

1. Slice cucumber, tomato and red onion into a bowl.
2. Squeeze over lemon or lime juice.
3. Sprinkle with 1 tsp Chaat Masala and toss.

GRILLED CORN

Medium-high · 10–12 min

On a hooded BBQ

1. Grill corn cobs over medium-high heat for 10–12 minutes, turning often, until lightly charred.
2. Brush with butter and squeeze over lime juice.
3. Sprinkle with Chaat Masala and serve hot.

OTHER WAYS TO USE IT

→ Dust over sliced fruit or green mango.

→ Sprinkle over hot popcorn, chips or roast potatoes.

→ Stir a pinch into yoghurt for a tangy dip.

ALLERGENS Contains gluten (wheat).
SALT This blend is mostly salt (black salt and salt), so start with a small amount, taste, then add more.