

Aloo Chaat

INGREDIENTS

- 3 pounds potatoes
- 2 15-ounce cans chickpeas, rinsed and drained
- 2-3 tablespoons oil
- salt, to taste
- 1 medium red onion, finely chopped
- 1 teaspoon chaat masala, to taste
- tamarind chutney
- mint chutney
- plain yogurt, salted and thinned with water, if needed
- cilantro, chopped
- pomegranate arils
- 2 cups thin sev

DIRECTIONS

1. Peel and quarter potatoes and boil in salted water until tender.
2. Drain potatoes and let cool for 10 minutes. Roughly chop into bite-sized pieces.
3. In a skillet, over medium-high heat, add a thin layer of oil. When the oil is hot, add the chopped potatoes, spreading them out evenly in the pan, and salt to taste. Cook until the bottoms have crisped, avoid stirring.
4. Transfer potatoes to a bowl and add the chickpeas to the skillet and salt to taste. Cook for a 4-5 minutes, stirring often, until dried and brown spots appear.
5. Add the chickpeas to the potatoes and season with chaat masala.
6. Stir in the diced onions and serve with tamarind chutney, mint chutney, plain yogurt, chopped cilantro and sev. Add additional chaat masala if desired.

Mint Chutney

INGREDIENTS

- 2 cups chopped cilantro
- 1 cup chopped mint
- 1/2 cup chopped red onion
- 1 tablespoon unsweetened grated coconut
- 1 tablespoon lime juice
- 1-2 small hot green chilies
- 2 cloves garlic
- 1 teaspoon fresh ginger
- 1/4 teaspoon salt
- 1/4 cup cold water

DIRECTIONS

1. Place all ingredients, except water, in a blend and blend until smooth, scraping down the sides as needed.
2. Add water, 1 tablespoon at a time, until the sauce is a drizzling consistency.

