

PAPRI CHAAT



INGREDIENTS

- 2 cups chana/
chickpeas
- 2 diced tomatoes
- 1 diced onion
- 2 boiled +diced
potatoes
- 1 Serrano or
jalapeno pepper
- 2 tbsp chaat masala
- 1/4 cup papris
- 2 tbsp
imlii/tamarind
chutney +
pudina/mint
chutney
- 1 1/2 cup yogurt
- cilantro = garnish

FROM THE
KITCHEN OF
AMMI

STEPS

- 01** Prep your ingredients:
boil the chickpeas and potato
dice the onion, tomatoes, and
peppers
- 02** Spread the chickpeas, onion,
tomatoes, and potatoes equally
Then add half the chaat
masala
- 03** Whisk the yogurt until it
reaches a smooth consistency
Spread the yogurt in an equal
layer over
everything
- 04** Now add the rest of the chaat
masala, the imlii/tamarind
chutney, and the mint
chutney - adjust based on
preferences
- 05** Add the papris on top (crushed
/whole)
Garnish with cilantro, peppers,
more chutney, etc and ENJOY!