Masala Magic Chaat

Ingredients

- 1 tablespoon vegetable oil
- 450 g cooked new potatoes
- 1 sachet Maggi Masala e Magic
- 1 can tinned chickpeas, rinsed
- 1 Red onion
- 3 tablespoons pomegranate seeds
- 4 teaspoons Bombay Mix
- 2 tablespoons Maggi Tamarind Sauce
- 50 g coriander leaves
- 0.5 teaspoon Table Salt
- 10 g Fresh Mint
- 1 Clove Garlic
- 4 tablespoons Low Fat Yogurt
- 2 tablespoons Lemon Juice
- 1 teaspoon Cumin Seed
- 1 Green Chilli
- 2 teaspoons Sugar

Instructions

1. For the green chutney, blend the fresh coriander, mint, lemon juice, sugar, 2tbsp only of the yogurt, 1-2tbsp water, salt, garlic and green chilli to a smooth purée and chill until needed.

2. Quickly fry the potatoes in 1tbsp oil for 3 mins, sprinkle in the Masala ae Magic and fry for 3-4 minutes over a high heat until browned. Add the chickpeas and mix gently. Tip everything out onto a serving platter.

3. Top with the red onion, drizzle over the natural yogurt, green chutney, and tamarind sauce, finish with sev and pomegranate seeds.

Nutrition

Carbohydrate	50.04 g
Energy	314.44 kcal
Fat	7.72 g
Fibre	10.91 g
Protein	11.69 g
of which: saturates	1.2 g
Sodium	959.78 mg
of which: sugars	10.81 g

12 Minutes

4