

Aloo, Chana Chaat recipe (potatoes and chickpeas)

Ingredients

250g chickpeas
3 boiled potatoes
1 tsp chaat masala
1 onion
2 tomatoes
½ tsp of fresh coriander leaves
3 tbsp lemon juice
Salt to taste



Method

1. Peel the potatoes and put them in a pan with cold water and a pinch of salt and bring to the boil. Be careful not to overcook.
2. Whilst waiting for the potatoes chop up the onion into squares and soaked in salt water for 30 mins (this will help to remove the strong odour).
3. Test the potatoes with a fork and remove from heat. Pour over cold water and drain. Cut the potatoes into small cubes.
4. Warm through the chickpeas then drain and wash them with cold water.
5. Drain the chopped onions.
6. Finley chop the tomatoes and coriander
7. Add the potatoes, tomatoes, onions, and chickpeas into a mixing bowl. Add the chilli powder, chaat masala, and salt and mix well.
8. Finally add the coriander and lemon juice before serving.