

SWEET POTATO

CHANA CHAAT SALAD



SALAD INGREDIENTS

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| 3 large sweet potatoes, peeled and bake cubed | 2 tsp chaat masala (substitute garam masala) |
| 1/2 cup chickpeas cooked | 1/2 tsp cumin |
| 1/4 red onion fine diced | 2 tsp dry tamarind (remove the seeds by soaking in 1/4 cup of water) |
| 1/4 cup Roma tomato chopped | 1/4 cup of warm water |
| 1/4 cup cucumber cubed | 1 tsp salt |
| 1 tbsp coriander leaves | 1 tsp pepper |
| 2 tsp of green chutney | |

GREEN CHUTNEY INGREDIENTS

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| 2 cups cilantro leaves | 1/2 tsp cumin powder |
| 2 green chilies | 1/2 tsp chaat masala |
| 1/2 inch ginger | 1/2 tsp salt |
| 1/2 tsp lime juice | 2 tsp water |

Combine all ingredients in a small blender.

DIRECTIONS

- In a bowl combine potatoes, onion, tomato, chickpeas, cucumber, coriander leaves, then set a side.
- In a bowl combine water and dry tamarind. Whisk together to create a dressing.
- Pour dressing to top of vegetables, then add green chutney.
- Season the salad with chaat masala; toss all ingredients together. Add salt and pepper to taste.



SOUS CHEF
DAMIAN STEWART