



Serves: 2

Aloo chaat takes just 10 minutes to prepare and it is very easy to cook for most of us. This spicy vegetarian recipe is so common in fast-food restaurants, but many of us do not know how to prepare aloo chaat at our homes. This is how you will prepare Aloo chaat in your kitchen.

Ingredients

- Potatoes – 4
- Chaatmasala – 1 1/2 tsp
- Red Chilli Powder – 1/2 tsp
- Roasted Cumin Powder – 1 tsp
- Oil
- Salt to taste
- Tamarind Chutney – 1 tbsp
- Mint Chutney – 1/2 tbsp
- Coriander Leaves, chopped

Preparation :

Boil the potatoes and peel them the skin. Cut the potatoes into small cubical pieces (1)

In the frying pan, heat the oil and fry the chopped potatoes till they appear golden brown.

Take out the potatoes from the pan, drain the oil and in a bowl or plate, mix them with red chilli powder, cumin powder, chaatmasala and salt.

Now, add mint chutney and tamarind chutney to your taste

Finally, decorate the top with chopped coriander leaves.



aloo chat