

AlooChaats 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 chat at our home . This is how you will prepare Aloo chaat in your kitchen :

aloo chaat

PREPARING TIME :20 MINUTES

PREPARATION

Boil the potatoes and peel them the skin

Cut the potatoes into small cubical pieces .

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, chaat masala and salt. Oil

Now, add mint chutney and tamarind chutney to your **taste**

Finally, decorate the top with chopped coriander leaves.

INGREDIENTS

POTATOES : 4

CHAAT MASALA : 1 ½ tsp

RED CHILLI POWDER :½ tsp

ROASTED CUMIN POWDER : 1 tsp

TAMARIND CHUTNEY : 1 tbsp

MINT CHUTNEY : ½ tbsp

SALT TO TASTE

CORIANDER LEAVES CHOPPED

RAHULKARANKAL