



### CHAAT MASALA SALAD

Heat Rating: Mild

Serves 4 as a side dish

#### Ingredients:

- 1 teaspoon Mama Dor's Chaat Masala spice blend
- Small punnet cherry tomatoes, chopped into halves
- Half cucumber, chopped into chunks
- Bunch of spring onions, sliced
- 1 tablespoon extra virgin olive oil
- 1 teaspoon cumin seeds
- 400g can of chickpeas, drained
- 2 handfuls of Bombay Mix (if you can't find this, use croutons or even crisps)

#### Ingredients for the dressing

- 1 teaspoon Mama Dor's Chaat Masala spice blend
- 2 tablespoons tamarind
- Juice of one lemon
- 3 tablespoons natural yoghurt

#### Method:

First make the dressing by mixing all the dressing ingredients in a bowl. Stir until combined and smooth. Set aside until you're ready to serve.

In a large bowl, add the tomatoes, cucumber and spring onions and mix. In a frying pan, add the oil & cumin seeds. Warm on a high heat until the cumin starts popping. Add the chickpeas and coat well. Now add the Chaat Masala spice blend and mix well. Let the flavours infuse on a high heat for 3-4 mins. Keep an eye on it, to make sure it doesn't burn. Add the chickpeas into the salad bowl and combine well.

Just before you're ready to serve, add the Bombay Mix and combine the ingredients well. Serve with the dressing on the side, and add to salad to taste.

#### Alternative uses:

Chaat Masala is a street food seasoning and can be sprinkled on a variety of cooked dishes such as bombay potatoes, chips, cooked eggs, rice etc.

It can also be sprinkled on fruit, or even mixed with condiments such as mayonnaise to add depth of flavour. It's uses really are endless!

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