

Indian Papdi Chaat

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-papdi-chaat-recipe>

Ingredients:

- 1 cup all purpose flour
- 4 tablespoons ghee
- 1 teaspoon seeds onion
- kosher salt to taste
- water enough to create dough
- vegetable oil or canola or sunflower cooking oil, to deep fry
- 5 large potatoes
- 15 cups chickpeas
- kosher salt to taste
- 2 cups yogurt fresh, whisked till smooth and chilled
- 2 red onions very finely chopped
- 2 tomatoes large, very finely chopped
- 1 cup chutney tamarind
- 1 cup chutney mint-coriander
- 2 cups sev fine, or gram flour
- 2 teaspoons red chili powder
- 2 tablespoons cumin seeds gently roasted and powdered
- 3 teaspoons rock salt powdered black
- 1/4 cup coriander leaves fresh, finely chopped, optional