

Papdi (papri) Chaat

Yield: 5 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/papri-chaat-recipe-pakistani-in-urdu>

Ingredients:

- 1 cup all purpose flour maida or plain flour
- 1/4 cup semolina flour sooji
- 2 tablespoons oil
- 1/2 teaspoon salt
- 1/3 cup water lukewarm, as needed
- 1 boiled potato small, peeled and sliced into thin rounds, about the thickness of a quarter or 1/16?
- 1/4 cup chickpeas boiled or canned, rinsed and drained
- 1 cup plain yogurt
- 1/2 teaspoon salt
- 1/2 teaspoon cumin seed roasted, powder, bhuna jeera
- 1/4 teaspoon red chili powder
- 2 tablespoons chutney hari cilantro
- 2 tablespoons chutney tamarind

Nutrition:

1. Calories: 280 calories
2. Carbohydrate: 46 grams
3. Cholesterol: 5 milligrams
4. Fat: 8 grams
5. Fiber: 2 grams
6. Protein: 6 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 530 milligrams
9. Sugar: 11 grams

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