

# Chole Chaat



Prep Time  
0 min

Cook Time  
12 min

Step 1 (3 min)

Step 2 (2 min)

Step 3 (2 min)

Step 4 (2 min)

Step 5 (3 min)

## Ingredients

1. 2 cups IY chole masala
2. 1 medium onion, finely chopped
3. 1 medium tomato, finely chopped
4. 4-6 leftover samosas, papdi, kachori, or aloo tikki
5. 2 tablespoons imli (tamarind) chutney
6. 2 tablespoons coriander chutney
7. 2 tablespoons curd
8. 1/4 cup pomegranate seeds
9. 1/4 cup grated beetroot
10. Fresh cilantro for garnish (optional)

## Instructions

### Arranging the Base

- 1 Arrange 4-6 leftover samosas, papdi, kachori, or aloo tikki on a serving plate.



### Adding the Chole

- 2 Spoon the chole over the arranged item on the serving plate.



### Adding the vegetables

- 3 Add the finely chopped onions and tomatoes on top.





#### Drizzling Chutneys

- 4** Drizzle 2 tablespoons of imli chutney and 2 tablespoons of coriander chutney over the chole mixture.



#### Adding curd and garnishing

- 5** Add curd on top and then garnish with 1/4 cup of pomegranate seeds and 1/4 cup of grated beetroot. Optionally, add fresh cilantro for an extra burst of flavor.



### Make this recipe Instantly Yours

Made with our

## Punjabi Chole