



Indian Potato Chaat

with Roasted Chickpeas and Spinach



30-40min



2 Portions

With its irresistible crunchy layers and addictive spicy, salty and sour flavours, we thought this Indian street snack well deserved a place on the dinner table. We've added more vegetables to the dish, but flavoured it with essential chaat masala, a distinct spice blend that will have you longing for more.

What we send

- chaat masala spice blend ¹⁷
- chickpeas
- peas
- lemon
- banana shallot
- coriander, garlic
- potato
- baby spinach leaves
- Greek-style yoghurt ⁷
- pistachios ¹⁵
- chilli powder

What you'll require

- sea salt and pepper
- vegetable oil

Utensils

- baking paper
- large frypan
- large saucepan
- oven tray
- small saucepan

Our vegies come fresh from the farm, so please wash them before use.

Cooking tip

The remaining chilli powder won't be used in this dish.

Allergens

Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 740kcal, Fat 30.7g, Carbs 72.0g, Proteins 29.2g



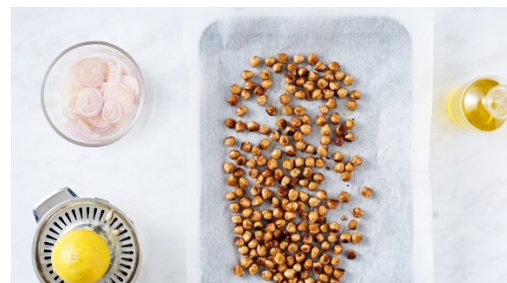
1. Marinate chickpeas

Heat the grill to high. Line an oven tray with baking paper. Crush or finely chop the **garlic**. Combine the **chaat masala**, a large pinch of **chilli powder** (see cooking tip), **half the garlic** and **1 tbs vegetable oil** in a small bowl. Rinse and drain the **chickpeas**. Put the chickpeas and **half the spice mixture** in a large bowl, then toss to coat.



4. Fry potatoes

Put the **potatoes**, **remaining spice mixture** and **1 tbs vegetable oil** in the reserved bowl and toss to combine well. Heat a large deep frypan over medium-high heat and cook the **potatoes**, tossing, for 6-8 mins until golden and crisp. Meanwhile, cut the **remaining lemon** into wedges. Coarsely chop the **pistachios**.



2. Roast chickpeas

Put the **chickpeas** on the lined tray, reserving the uncleaned bowl. Grill, tossing halfway, for 15 mins or until lightly crisp. Meanwhile, peel the **potatoes**, then cut into 3cm chunks. Put in a medium saucepan of cold salted water, bring to the boil and cook for 10 mins or until almost tender. Drain well.



5. Cook greens

Add the **spinach** and **peas** to the pan, season with **salt and pepper** and cook for 2 mins or until the spinach has wilted. Stir in the **remaining coriander**.



3. Make yoghurt sauce

Meanwhile, finely chop the **coriander** leaves, discarding the stems. Combine the **yoghurt**, **remaining garlic** and **2 tsp coriander** in a bowl and season with **salt**. Thinly slice the **shallot**. Juice **half the lemon**. Put lemon juice and shallot in a bowl, toss to coat, then set aside to pickle. Bring a small saucepan of water to the boil. Cook the **peas** for 1 min. Drain.



6. Get ready to serve

Drain the **shallot**, discarding the juice. Divide the **potato mixture** among bowls. Scatter over the **chickpeas**, **shallot** and **pistachios** and serve with the **yoghurt sauce** and **lemon wedges**.

Customer Service: 02 6145 2910 Email: contact@marleyspoon.com.au

Printed on FSC certified paper • View the recipe online by visiting your account at marleyspoon.com.au    #eatmarleyspoon

Packed in Australia
from at least 60%
Australian ingredients