



Aloo Tikki Chaat

Ingredients:

- 2 tbsp oil
- 1 tsp cumin
- a pinch of hing
- 4 chillies, finely chopped
- 1 inch ginger finely chopped
- 2 tbsp cashew chopped
- 1/2 tsp turmeric
- 1/2 tsp chilli powder
- 1 tsp coriander cumin powder
- 1 tsp amchur
- 1/2 tsp salt
- 1 cup chana dal boiled
- 2 tbsp coriander finely chopped
- 3 potato boiled & mashed
- 1/2 tsp salt
- 1/2 tsp pepper powder
- 2 tbsp coriander finely chopped
- 2 tbsp corn flour
- Oil
- 1 cup [Khaas Yogourt](#)

Directions:

In a pan heat 2 tbsp oil. Add 1 tsp cumin, a pinch of hing, 4 chilli, 1 inch ginger and sauté until it turns aromatic.

Add 2 tbsp cashew and roast till the cashew turns crunchy.

Keeping the flame on low add 1/2 tsp turmeric, 1/2 tsp chilli powder, 1 tsp coriander-cumin powder, 1 tsp amchur and 1/2 tsp salt.

Sauté on low flame until the spices turn aromatic.

Add pressure-cooked chana dal and mix well.

Mash slightly, making sure everything is well combined.

Add in 2 tbsp coriander and mix well. Chana dal stuffing is ready. Keep aside.

Now in a large bowl take 3 boiled and mashed potato, 1/2 tsp salt and 1/2 tsp pepper powder.

Also, add 2 tbsp coriander, 2 tbsp corn flour and mix well.

Mix well, making sure everything is well combined.

To prepare the tikki, grease your hands with oil and pinch a ball-sized dough.

Flatten slightly, and stuff into a portion of prepared aloo stuffing.

Stuff in and secure making sure the stuffing doesn't come out.

Flatten slightly, to shape into tikki.

Now fry in hot oil, keeping the flame on medium.

Fry both sides until they turn golden brown and crispy on both sides.

Now to prepare the chaat, place the tikki onto the plate.

Top with [Khaas Yogourt](#), green chutney, tamarind chutney, chaat masala and coriander.

Finally, top the dish with sev before serving.