



## Papri Chaat

with Pita Chips & Tamarind Chutney



30-40min



2 Servings

It's hard to describe Papri Chaat, the Indian street snack, in just a few words. Think: bold sweet and savory flavors, potatoes and something crunchy, and plenty of sauce to soak through the ingredients. This version makes use of pita chips for texture. A sweet tamarind chutney combines with a salty yogurt sauce into the most delicious mess. Cook, relax, and enjoy!



## What we send

- large red onion
- russet potatoes
- can chickpeas
- garam masala
- fresh ginger
- tamarind concentrate
- dark brown sugar
- fresh mint

## What you need

- coarse salt
- freshly ground black pepper
- olive oil

## Tools

- rimmed baking sheet
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 650.0kcal, Fat 15.3g, Proteins 21.9g, Carbs 97.7g



### 1. Prep ingredients

Preheat oven to 425°F. Halve, peel, and thinly slice **onion** through the core; set aside a handful of **sliced onions** for garnish. Scrub **potatoes** and quarter lengthwise (no need to peel). Drain and rinse **chickpeas**. Pick **mint leaves** from stems.



### 4. Cook tamarind chutney

Peel **half of the ginger** and grate over a small saucepan (reserve remainder for another use). Stir in the **tamarind concentrate**, **brown sugar**, and ½ cup **water**. Bring to a simmer and cook until thickened, about 10 minutes.



### 2. Season ingredients

Place **onions**, **potatoes**, and **chickpeas** on a rimmed baking sheet and toss with 2 tablespoons **oil**, **garam masala**, 1 teaspoon **salt**, and ¼ teaspoon **pepper**.



### 5. Prepare yogurt

Combine **yogurt** with 2 tablespoons **water**, and season to taste with **salt** and **pepper**.



### 3. Roast ingredients

Roast **onion**, **potatoes**, and **chickpeas** until potatoes are tender and golden brown, 30-35 minutes.



### 6. Finish

Spread **yogurt** on the base of two plates. Top with **roasted onions**, **potatoes**, and **chickpeas**. Drizzle with **tamarind sauce**. Garnish with **pita chips**, **torn mint leaves**, and **reserved sliced onion**. Enjoy!