



Aloo Chaat with Potatoes & Chickpeas

Yogurt & Homemade Mint Chutney



40-50min



2 Servings

This North Indian street snack is popular for good reason. We season crispy potatoes and chickpeas with fragrant chaat masala spice before tossing in onions, jalapeños, and lime. For maximum flavor, we top it all with three different sauces: cool yogurt, sweet and sour sauce, and a refreshing homemade mint chutney. We're serving this as a main dish, but if you have extra guests at the table, make it a snack or appetizer!

What we send

- 15 oz can chickpeas
- 3 Yukon gold potatoes
- 1 red onion
- 1 lime
- 1 jalapeño chile
- ½ oz fresh mint
- 1 oz fresh cilantro
- 4 oz Greek yogurt ⁷
- 2 (¼ oz) chaat masala spice
- 2 oz sweet & sour sauce ⁶

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

- microwave
- 2 rimmed baking sheets
- food processor or blender

Allergens

Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 600kcal, Fat 26g, Carbs 105g, Protein 24g



1. Prep potatoes & chickpeas

Preheat oven to 450°F with racks in the upper and lower thirds.

Drain and rinse **chickpeas**; spread half on a paper towel-lined plate (reserve rest for step 5). Microwave until surface is dry and many have ruptured, 5–7 minutes.

Scrub **potatoes**; cut into ¾-inch pieces. Toss on a rimmed baking sheet with **2 tablespoons oil**; season to taste with **salt** and **pepper**.



4. Make sauces

In a blender or food processor, blend **mint, roughly chopped cilantro and jalapeño, ½ tablespoon lime juice**, and **¼ cup water**. Add **1 tablespoon water** at a time as necessary to blend. Season **chutney** to taste with **salt** and **pepper**.

In a small bowl, whisk together **yogurt, 2 tablespoons water**, and **½ teaspoon sugar**; season to taste with **salt**.



2. Bake potatoes & chickpeas

On a second rimmed baking sheet, toss **microwaved chickpeas** with **1 tablespoon oil**; season to taste with **salt** and **pepper**.

Bake **potatoes** on lower oven rack until golden brown and crisp, flipping halfway through, 35–40 minutes. Bake chickpeas on upper oven rack until golden brown and crisp, shaking halfway through, 15–20 minutes.



5. Finish potatoes

While **potatoes** are hot, toss with **half of the chaat masala** (or more to taste) on baking sheet. Add **reserved chickpeas, finely chopped onion and jalapeño, lime zest**, and **remaining lime juice**. Season to taste with **salt** and **pepper**; mix well.



3. Prep ingredients

Meanwhile, finely chop **half of the onion**. Zest **all of the lime** and squeeze **all of the juice**, keeping separate. Discard stem and seeds from **jalapeño**; finely chop half. Pick **mint leaves** from stems; discard stems. Pick and set aside **1 tablespoon cilantro leaves** for serving.

Roughly chop **remaining jalapeño and cilantro leaves and stems**.



6. Assemble & serve

Arrange **potatoes** on a serving platter. Drizzle with **yogurt, sweet and sour sauce**, and **mint chutney**. Crush **roasted chickpeas** with the bottom of a small skillet and scatter over top.

Serve **aloo chaat** sprinkled with **reserved cilantro leaves** and **chaat masala**. Enjoy!