

GHUGNI CHAAT

Ingredients

1 1/2 cup cooked Yellow dried peas
3/4 cup boiled, diced Potato
3/4 cup + 1/2 cup finely chopped Onions
1 cup chopped Tomato
1/4 tsp turmeric powder
1 tbsp Cumin powder
1 tbsp red chili powder
1/2 tsp garam masala
1 tbsp ginger-garlic paste
3-4 tbsp Mustard oil (Or vegetable oil)
Salt to season
Upto 1/2 cup of water (or the cooking liquor, the water in which peas were cooked)
Garam masala powder
Chopped green chilies
Cilantro
Lemon for garnish

Directions

- Heat the oil in a pan. Add the ginger-garlic paste & the 3/4 cup of diced onions and cook till they turn translucent.
- Add the diced tomatoes and cook till the oil separates out.
- Now, add the turmeric powder, cumin powder, red chili powder, garam masala and salt. Mix well
- Add the diced potatoes and the cooked peas. Mix lightly. Add about a quarter cup of water
- Cook on medium high heat until the ghugni thickens. If required, add more water.
- The consistency of the ghugni is neither too thin nor too thick.
- Garnish with diced onions, cilantro, chopped green chilies (optional) and lemon juice (optional) just before serving

The dried peas have to be soaked for at least 6 hours before cooking.

Use a pressure cooker/ Instant pot for quick cooking of the peas and cooked my potatoes along with it. Ghugni Chaat can be enjoyed as a snack or as a curry with Indian bread.

You can try making this with black chickpeas too.

