

Chickpea and sweet potatoes salad:

(Recipe by Sapna Chandnani)

Ingredients: Serves 2

- Half cup boiled chickpeas (Chole)
- Two medium sweet potatoes boiled firm and chopped into one-inch cubes.

Salad dressing:

- Five tablespoons homemade curd
- Two teaspoons chopped green chilies
- One teaspoon dark brown jaggery sugar
- One to two teaspoons chaat masala- Prepare your own by adding half teaspoon rocksalt, one teaspoon roasted jeera powder and pinch of ground black pepper (kali Mirch)
- Half cup chopped mint, and fresh coriander leaves
- One teaspoon fresh lemon juice for flavor (optional because curd give the sour tart flavor)
- One tablespoon sesame oil or extra virgin olive oil.

Blend the salad ingredients EXCEPT CHAAT MASAL as the salt in it will make dressing watery.

Preparation:

Just before serving mix all the salad ingredients in a bowl, add the dressing and stir well. Garnish with pomegranate seeds based on seasonal availability.