



Dabeli Salad (LS)

Serving: 1

Veg

Ingredients

- For dressing : 2 Garlic cloves + 2 dates + 1 pc tamarind + 1 tbsp water .
- thick Sweet potato round slices : 7-8
- dabeli masala
- salt and pepper to taste
- Pomegranate kernels : 1/4 cup
- 2 tbsp roasted peanuts
- 2 Tbsp diced onion
- grated fresh coconut 1 tbsp
- Baby palak 7-8 leaves

Preparation Method

- Marinate sweet potato slices with dabeli masala + salt and pepper for 30 minutes
- Than roast it in over or grill pan .
- For dressing : Blend all the ingredients , keep aside
- In a bowl , mix pomegranate , onion , coconut , peanuts , Keep aside
- On a serivng plate : place few spinach leaves , tranfer the prepared mixture on it , than add rosted sweet potato slices , pour the dressing .
- Enjoy