



Cornflakes Chaat (ES)

Serving: 1

Veg

Ingredients

- Cornflakes (Kellogg plain flakes) – $\frac{1}{2}$ cup
- Red chili powder - $\frac{1}{4}$ tablespoon
- Black salt - To taste
- Cucumber – 2 tbsp chopped finely
- Tomato – 2 tbsp chopped finely
- Onion – 2 tbsp - Chopped finely
- Green chilies - 1-2 chopped finely
- Salt to taste
- Tamarind chutney - 4-5 tablespoon(optional)
- Oil - 1 tablespoon

Preparation Method

- Mix cornflakes with red chili powder and black salt in a bowl and keep aside.
- Heat oil in a pan and add the cornflakes along with the spices. Roast the cornflakes for about 1- 2 mintues. Take out on a plate and let it cool.
- Combine chopped cucumber, tomatoes, onion and green chilies in a bowl. Add the masala roasted cornflakes and salt to taste and mix.
- Before serving just add tamarind chutney(if using) , Mix and serve