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Serving: 1 Veg

Ingredients

- 1/4 cup boiled corn
- 2 tbsp pomegranate
- 2 tbsp chopped Mint,
- 1 small capsicum, chopped
- 1 Tsp tamarind extract (optional)
- Salt to taste
- 1 tsp Indian mustard sauce
- 1/2 tsp chaat masala
- 2 tbsp Coriander,
- ¹/₄ tsp cumin powder
- few drops lime

Preparation Method

- 1. In a bowl, add boiled corn, orange, pomegranate, chopped mint and chopped capsicum. Mix them well together.
- 2. Add salt, mustard sauce, chaat masala, chopped coriander leaves, cumin, chili powder and lime.
- 3. Mix them all well together and your corn and pomegranate chaat is ready to eat.