

Samosa Chaat

Ingredients:

- **For Chana Masala:**

- 1 cup dried chickpeas (or 3 cups cooked/canned chickpeas)
- 3 tablespoons oil
- ½ teaspoon carom seeds (ajwain)
- 1 cup finely chopped onions (or 2 medium-sized onions)
- 1 cup finely chopped tomatoes (or 3 medium-sized tomatoes)
- 2 teaspoons ginger-garlic paste (or 1-inch ginger + 7 garlic cloves, crushed)
- 2 to 3 green chilies (slit or sliced)
- ¼ teaspoon turmeric powder
- 1 teaspoon red chili powder
- 1 teaspoon coriander powder
- 2.5 cups water (use 2 cups if chickpeas cook faster)
- 1 teaspoon garam masala (or chana masala powder)
- 1 teaspoon dry mango powder (amchur powder)
- ½ teaspoon black salt
- ½ teaspoon rock salt (or regular salt, adjust to taste)

- **For Assembling Samosa Chaat:**

- 10 to 12 small samosas (or 5 to 6 large samosas)
- 1 small bowl tamarind chutney
- 1 small bowl red chili garlic chutney
- 1 small bowl coriander mint chutney
- Sev (optional)
- ½ cup finely chopped onions
- Chaat masala (as required)
- ¼ cup chopped coriander leaves
- Lemon juice (as required)
- Curd/yogurt (optional)
- Fried green chilies (optional)

Instructions:

1. **Soak and Cook Chickpeas:** Soak dried chickpeas in enough water for 7-8 hours or overnight. The next day, drain and rinse them.
2. **Prepare Masala Base:** Heat oil in a pressure cooker, add carom seeds, and let them splutter. Then, add chopped onions and sauté until translucent.
3. **Cook Tomatoes and Spices:** Add ginger-garlic paste and sauté until the raw aroma disappears. Mix in chopped tomatoes, turmeric, red chili powder, and coriander powder. Cook until tomatoes soften and oil releases from the sides.
4. **Add Chickpeas and Water:** Add slit green chilies, chickpeas, black salt, and rock salt. Pour in water, mix well, and pressure cook for 12-14 minutes on medium heat.
5. **Check Doneness & Thicken Gravy:** Open the lid after the pressure releases naturally. If chickpeas are not fully cooked, pressure cook for a few more minutes. Mash some chickpeas to thicken the gravy.
6. **Season the Chana Masala:** Add garam masala and dry mango powder. Mix well and simmer until the gravy thickens to a medium consistency. Set aside.
7. **Warm the Samosas:** Heat samosas in an oven, microwave, or pan if they are at room temperature.
8. **Assemble the Chaat:** In a serving plate, spread hot chana masala. Break a samosa and place it over the chana.
9. **Add Chutneys & Toppings:** Drizzle tamarind chutney, red chili garlic chutney, and coriander mint chutney as per taste. Sprinkle chopped onions, chaat masala, and coriander leaves.
10. **Final Touch & Serve:** Drizzle lemon juice and optionally top with sev, curd, or fried green chilies. Serve immediately and enjoy!