DietCloud – Recipe

Recipe Name: Dahi Batata Puri Chaat Recipe - Classic Indian Tea Time Snack

Diet Type:

Course: Snack

Cuisine: North Indian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 24 Pani Puris	2
• 2 Potatoes (Aloo) - boiled and cubed or sliced	
• 1/4 cup Mango (Raw) - finely chopped(optional if not in season)	
• 1 teaspoon Chaat Masala Powder	
• 1 teaspoon Lemon juice	
• 2 Onions - finely chopped	
• 1/2 cup Curd (Dahi / Yogurt) - whisked (optional)	
• Black Salt (Kala Namak) - o taste	
• 1 tablespoon Sugar	
• Red Chilli powder - optional (garnish)	
• Chaat Masala Powder - powder (garnish)	
• 1/2 cup Green Chutney (Coriander & Mint)	
• 1/2 cup Sweet Chutney (Date & Tamarind)	
• 1 cup Sev	

Preparation

• Close the cooker and pressure cook it for 2 to 3 whistles.

• Let the pressure release immediately.

• Take out the potatoes and let them cool down.

• Keep it aside.

• Once you have all the ingredients prepped.

- Stir well to combine and keep them aside.
- Whisk the yogurt/ dahi ingredients and keep aside.

- Gently make a hole in the puri with a spoon or your fingers.
- Spoon in small portions of the potato mixture into each one of the puris.
- Add the onions, the dahi into each of the puri.
- Finally, add the chutneys and sprinkle with sev, any additional chaat masala powder and red chili powder and coriander leaves and serve.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)