

Recipe Name: Chatpata Rajma Salad Recipe - Kidney Beans Salad Recipe

Diet Type:

Course: Side Dish

Cuisine: North Indian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 2 cups Rajma (Large Kidney Beans) - cooked	4
• 1 Onion - finely chopped	
• 1 Tomato - finely chopped	
• 2 Green Chillies - finely chopped	
• 1 teaspoon Chaat Masala Powder	
• 1 Lemon - juiced	
• Mint Leaves (Pudina) - small bunch	
• Salt - to taste	

Preparation

- To begin making the Chatpata Rajma Salad Recipe, soak the rajma overnight and pressure cook them with water for about 5 to 6 whistles.
- After 5 to 6 whistles, turn the heat to low and simmer for another 20 minutes.
- Allow the pressure to release naturally.
- The rajma should be soft and cooked.
- If there is any water, drain the excess water and keep the rajma aside. Into a mixing bowl, add the cooked rajma, onions, tomatoes, green chilli, chaat masala powder, salt, mint leaves and lemon juice.
- Mix well to combine the rajma salad.
- Check the salt and adjust to taste.
- Serve chilled.

Macronutrients

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