

Recipe Name: Boti Masala Chaat Recipe - Fryums Chaat Recipe

Diet Type:

Course: Appetizer

Cuisine: South Indian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 4 Botis - Golden finger fryums	2
• 1/4 cup Onion - finely chopped	
• 1/4 cup Carrot (Gajjar) - grated	
• 1 teaspoon Lemon juice	
• 1/4 cup Green Chutney (Coriander & Mint)	
• Red Chilli powder - to sprinkle	
• 1/4 cup Sweet Chutney (Date & Tamarind)	
• Salt - to sprinkle	
• Puffed rice - to garnish	
• Sev - to garnish	

Preparation

- In a mixing bowl combine, chopped onions and grated carrots, lemon juice and salt and mix well.
- Set aside.
- In a serving platter arrange the botis, put a teaspoon of each dhaniya pudina chutney and date tamarind chutney in each boti.
- Now fill each of those botis with the onion- carrot filling, sprinkle some red chilli powder and garnish the Boti Masala Chaat with puffed rice and sev.

Macronutrients

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