

Chana Aloo Chaat with Burmese Hot & Spicy Seasoning

Prep Time: 15 mins

Cooking Time: 8 mins

Serves: 2

Ingredients

- Boiled Black Chana: 1 cup
- Boiled Aloo: 1
- Tamarind Water: 1 tbsp
- Chopped Onion: ½
- Chopped Tomato: ½
- Red Chilli Paste: ½ tbsp
- [Burmese Seasoning \(Hot and Spicy\)](#): 1 tbsp
- Butter: 2 tbsp
- Oil: To Fry

Method

1. Cut the potato into cubes & fry until brown.
2. Heat butter in a pan and add in the boiled chana, chilli paste, tamarind water,, and toss. Add in the fried potato and [Burmese Seasoning](#).
3. Dish out in a bowl and garnish with chopped onion & tomatoes.