

## Chaat – Garbanzo Beans with Potatoes, Onions and Spices



Prep Time: 1 ¼ – 1 ½ hours. Serves: 16 people

### Ingredients:

- Six 16-ounce cans of cooked Garbanzo Beans. Drained and thoroughly rinsed in water
- Potatoes – 1 Kilo. Peeled, cut up in small cubes and boiled
- Dried Red Peppers – 1¼ Teaspoon. Dry fried and then crushed into small pieces
- Cumin Seeds – 1¼ Teaspoon. Dry fried and then ground
- Salt – 1¼ Teaspoon
- Fresh Cayenne Peppers (or Jalapenos Peppers) – 4 Medium Size. Chopped up. Include the seeds
- Fresh Cilantro (or Culantro) – 1 bunch, chopped (without the thick stems)
- Tomatoes - 2 large (ripe). Chopped into small cubes
- Onion – 1 large. Cut in half and sliced thin
- Tamarind Chutney – See attached recipe
- Garnish: 3 Whole Red Peppers, 1 Tablespoon Cumin Seeds 3 Curry Leaves fried in 3 Tablespoons of Olive Oil

### Procedure:

- 1) Wash, peel and cut the potatoes into small cubes
- 2) Boil the potatoes until they are cooked through (don't over-boil). Drain and set aside
- 3) While potatoes are being boiled, make the Tamarind Chutney according to the attached recipe
- 4) Mix the garbanzo beans and potatoes in a bowl
- 5) Cut up tomatoes, cilantro and onions and add to the bowl
- 6) Fry up the dry red peppers without any oil and crush them

- 7) Fry up the cumin seeds without any oil and grind them
- 8) Add the peppers and cumin to the bowl of beans and potatoes mixtures
- 9) Add about a cup of Tamarind Chutney to the bowl and mix well
- 10) In a frying pan, fry 3 Whole Red Peppers, 1 Tablespoon Cumin Seeds 3 Curry Leaves in 3 Tablespoons of Olive Oil until they release an aroma
- 11) Spread the fried mixture over the ingredients in the bowl and cover right away
- 12) Serve as an appetizer

*A Casa de Montaña Bed & Breakfast recipe*