



# Chana (Chickpea) Chaat

*serves 4*

- 2 cups soaked and boiled chickpeas
- 2 large potatoes, boiled, peeled and diced
- 1-3 green chiles, minced
- 2 teaspoons fresh ginger, minced
- 2 small onions, minced
- 3 tablesp fresh lemon or lime juice
- 1 tablespoon grated jaggery, or rapadura sugar
- 2 tablespoons cilantro leaves, chopped
- 2 medium tomatoes, chopped
- black salt, to taste (or substitute sea salt)
- 1/2 cup yogurt, optional
- chaat masala, to taste (start with 1 heaping teaspoon)

Mix all the ingredients together and refrigerate until cold, about 2-3 hours.