

Nacho Chaat (Not Your Average Chaat)

A bold, flavorful fusion of Indian and Mexican traditions layered with fresh, vibrant ingredients and zero added salt or sugar.

Baked Garlic Chaat Masala Pita Chips

- Whole wheat pita bread, cut into triangles
- Olive oil
- Fresh garlic, minced
- Chaat masala (salt-free version)
 - *Preheat oven to 375°F.*
 - *Toss pita triangles with olive oil, garlic, and chaat masala.*
 - *Spread on a baking sheet and bake for 10-12 minutes, or until crisp and golden.*

Tandoori Chicken Crumbles

- Ground chicken
- Tandoori spice mix (salt-free)
- Garlic, ginger, lemon juice
 - *Marinate ground chicken with tandoori spice, garlic, ginger, and lemon juice.*
 - *Saute in a pan until cooked and crumbly.*

Kasoori Methi Fajita Corn-n-Bean Salad

- Sweet corn (fresh or frozen)
- Black beans
- Bell peppers, diced
- Red onion, diced
- Kasoori methi (dried fenugreek leaves)
- Cumin, chili powder, lime juice

- *Toss all ingredients together in a bowl.*
- *Let sit for 10-15 minutes to allow flavors to blend.*

Paneer Spiced Queso Mix

- Crumbled paneer
- Turmeric, cumin, coriander
- Unsweetened almond milk or yogurt (optional for creaminess)
 - *Warm paneer with spices in a skillet.*
 - *Add almond milk/yogurt for desired texture.*

Makhani Creme

- Tomato puree
- Cashew cream or low-fat yogurt
- Garam masala, fenugreek, garlic
 - *Simmer tomato puree with garlic and spices.*
 - *Stir in cashew cream or yogurt for a rich, smooth sauce.*

Salsa Verde Hari Chutney

- Cilantro
- Mint
- Green chili
- Lime juice
- Water for blending
 - *Blend all ingredients until smooth.*
 - *Adjust spice and lime to taste.*

Chipotle Imli Puree

- Chipotle in adobo
- Tamarind paste (imli)
- Dates or fruit-based sweetener (optional)
- Water
- *Blend all ingredients to a thick puree.*
- *Simmer for 5 minutes to deepen flavor.*

Icicle Lettuce

- Chopped or torn fresh icicle lettuce
- *Use as a topping for freshness and crunch.*

Assembly

- Start with a layer of Baked Garlic Pita Chips.
- Add a generous scoop of Tandoori Chicken Crumbles.
- Spoon over the Corn-n-Bean Salad and Paneer Queso.
- Drizzle with Makhani Creme, Salsa Verde, and Chipotle Imli Puree.
- Finish with a handful of Icicle Lettuce for freshness and crunch.