

SWEETCORN CHAAT SALAD

In India 'chaat' is the word used to describe any type of savoury street food - roughly translated it means 'to relish'. Not only does this sweetcorn chaat salad make a great accompaniment to curry, it also makes a light and nutritious summer lunch for two.

Prep
25 mins

Cook
25 mins

Heat


Serves
4
as a side

2 **sweetcorn** - outer husk removed
250g **new potatoes** - peeled and cut into bite-size pieces
1 very small **red onion** - very finely chopped
3 **tomatoes** - finely chopped
10g **bunch of coriander** - roughly chopped
1 **lemon**

A pinch of



HALDI BLEND

A pinch of



MIRCHI BLEND

-  Boil the sweetcorn in plenty of salted water for 5 minutes or until the sweetcorn is tender, then remove from the pan, reserving the water to cook the potatoes
-  Boil the potatoes for 10 minutes or until tender, then drain well and leave to cool
-  Mix the onion with the juice of the lemon, a pinch each of **MIRCHI BLEND**, **HALDI BLEND** and ¼ tsp salt. Leave to marinate
-  Preheat the grill
-  Grill the sweetcorn for 10 minutes, turning occasionally until beginning to char in patches
-  Cut the charred sweetcorn kernels from the cobs then mix them with the marinated onion, boiled potatoes, tomatoes and coriander

SWEETCORN CHAAT SALAD

GOES GREAT WITH...

Any curry and rice!

EXTRAS
#25

ALSO WORKS A TREAT WITH...

- Peppers in place of the sweetcorn (no need to boil)
- A tin of chickpeas in place of the potatoes

RAISE YOUR GAME BY...

Adding a handful of Bombay mix to the salad to serve

