

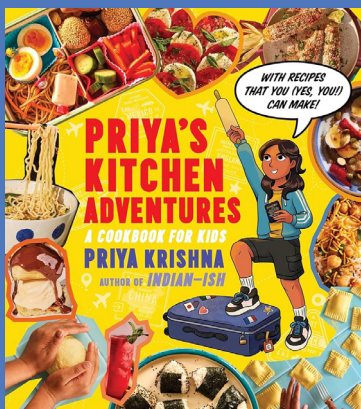
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Book COOK

FEATURED BOOKS



The Takeout
Tracy Badua, pg. 38



Priya's Kitchen Adventures
Priya Krishna, pg. 160



ALOO CHAAT

TOOLS

- Can opener
- Cutting mat
- Glass baking dish or large plate
- Medium size pot
- Paring knife
- Peeler
- Small mixing bowl
- Spoon
- Whisk

INGREDIENTS

- 1lb yellow potatoes
- salt
- ½ teaspoon ground cumin
- ½ teaspoon chaat masala
- 1 cup plain yogurt
- 1 (15-ounce) can chickpeas
- Mango
- 2 tablespoons tamarind chutney
- 2 tablespoons cilantro chutney
- ½ teaspoon red chile powder
- ¼ cup chopped cilantro leaves
- ¼ cup sev (crispy chickpea topping)

PREPARATION

1. Before the class begins, place potatoes in a medium pot and add water to cover. Bring to a boil. Add a heavy pinch of salt and cook until fork-tender, 12–15 minutes. Drain and set aside.
2. Combine ½ teaspoon salt and the yogurt in a small bowl and whisk until smooth.
3. Make sure the potatoes are cool enough to handle, then slice and dice them into small chunks.
4. Arrange the potatoes on an even layer on your plate in your baking dish, and then sprinkle about a ½ teaspoon of salt over them.

