

## Sweet Potato Chaat

Makes – 2 katori

### Ingredients

- 4 sweet potato, roasted
- 1-2 tablespoons lemon juice, from ½ lemon
- ½ teaspoon chaat masala
- ½ teaspoon coriander chutney
- ¼ teaspoon black salt
- ⅛ teaspoon red chilli powder
- 1 green chili, finely chopped
- coriander leaves, chopped, to garnish
- pomegranate seeds, to garnish

### Recipe

- Roast the sweet potato over direct flame for 10-15 minutes. It's done when you are able to insert a knife easily inside it. You can also roast them in oven.
- Peel and chop the sweet potatoes into small cubes.
- Place them to the serving plate.
- Add green chilli and coriander chutney all over.
- Sprinkle chaat masala, red chili powder and black salt and squeeze lemon juice.
- Garnish with chopped coriander leaves, pomegranate seeds and serve.