

## Chicken Samosa Chaat - Ramadan Special



Prep time: 15 Minute  
Cook time: 15 Minute



Easy



Non Veg



Serves: 2



Ramadan - it is a festival of gaiety, a time for celebrating all the goodness and grandeur that life has to offer! Here is a recipe that elevates the chicken samosa to a whole new level - a traditional snack packed with a punch! What's noteworthy is that this doesn't take much time - just de-freeze samosas from Humza Foods, put together all the ingredients and you have a great snack on the table! Serve by itself or along with a healthy veggie salad on the side!



### Featured product Chicken Samosas

Spiced minced chicken and potato filling, seasoned in aromatic spices wrapped in a thin, crispy pastry. Serve it with a chutney or any dipping sauce and spread the joy.

### Ingredients:

- 2 Humza Foods Frozen Chicken Samosas – removed from the freezer and cooked
- 6 Flat & crisp papdis(flat, crisp and small puris)
- 3 tablespoons Curd
- 1/4 Onion, finely chopped
- 1/4 Tomato, finely chopped
- Coriander leaves, finely chopped
- 2 tsp Mint coriander chutney/Green chutney
- 2 tsp Tamarind chutney
- 1/2 tsp Red chilli powder
- 1/2 tsp Chaat masala
- 1 Cup Sev (long, thin strands of gram flour- deep fried)
- To taste Salt

### Method:

- Take 2 hot samosas, and roughly break them into small pieces and place in a plate.
- Crush the papdis and spread over the samosas.
- Whisk the curd using a fork to make sure there are no lumps. Now, pour the curd over the samosas.
- Top with the chutneys. If you like the chaat a little more sweet than spicy, then add more tamarind chutney.
- Top the plate with chopped onion and tomatoes for garnish.
- Sprinkle sev over the chaat for a crunchy top.

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◦ Serve as an appetizer!