

Panipuri with TOSTITOS®

INGREDIENTS

- 1 serrano chile pepper, seeded and chopped
- 1 cup packed fresh cilantro leaves
- 1/2 cup packed fresh mint leaves
- 1 tbsp freshly squeezed lime juice
- 2 tsp minced fresh gingerroot
- 1 tsp granulated sugar
- 1/2 tsp chaat masala
- 1/2 tsp salt
- 2 Yukon Gold potatoes, peeled and chopped into 1/2-inch pieces
- 1/2 cup canned chickpeas, drained, rinsed and mashed
- 1/4 cup finely chopped onion
- 2 tbsp finely chopped fresh cilantro
- 2 tbsp freshly squeezed lime juice
- 1 tsp ground cumin
- 1/2 tsp salt
- 1/4 tsp chili powder
- 24 chips TOSTITOS® SCOOPS!®

HOW TO MAKE

DIRECTIONS

- **Cilantro-Mint Water:** In blender, blend serrano, cilantro, mint, lime juice, ginger, sugar, chaat masala, salt and 1 cup water until smooth and blended. Refrigerate for 1 to 2 hours or until chilled and flavors are married.
- **Potato Filling:** In medium saucepan of boiling salted water, cook potatoes and chickpeas, stirring occasionally, for 8 to 10 minutes or until potatoes are fork-tender. Drain and return to saucepan. Mash until smooth. Stir in onion, cilantro, lime juice, cumin, salt and chili powder.
- **Scoop potato filling into TOSTITOS® Scoops.** Serve each with 1 tsp cilantro-mint water over top.



PREP TIME

20
minutes



COOK

TIME
10
minutes



SERVES

6 TO
8

FEATURING

