



Chaat Chickpeas



Our Chaat Masala is such a useful blend to have in the kitchen - delicious with potatoes and chicken, but also with chickpeas! Serve with curries or a barbecue. **serves 2-4**

- 1 tin chickpeas, drained (or 250g cooked chickpeas)
 - 1 heaped tsp [chaat masala](#)
 - 1 tbsp oil
 - 1 tbsp lemon juice
 - 1 tbsp chopped mint or coriander (or a mix!)
1. Heat the oil gently in a pan and stir in the spices and chickpeas. Cook over a low heat until the spices are fragrant.
 2. Remove from the heat and add the lemon juice to taste.
 3. Stir in the herbs and serve warm or cold, with a dollop of fresh cucumber [raita](#)!