

# Aloo Chat

**Category:** Indian

**Servings:** 8

**Rating:** 10

**Source:** Ian Smith

## Description:

We first had Aloo Chat at an Indian restaurant in Newport Beach called Mayer's. We couldn't get their recipe, so we were really pleased when we found this one and have used it many times since. Mayer's uses deep fried potatoes, which I liked, but the boiled ones are easier and almost as good.

## Ingredients:

ground cumin	3/4 teaspoon roasted
cayenne pepper	1/4 teaspoon
black pepper	1/4 teaspoon
asafoetida	1/4 teaspoon
kosher salt	1/4 teaspoon
water	1/4 cup cold
yukon gold potatoes	2 medium
vegetable oil	3 tablespoon
red bell pepper	1/2, in bite sized pieces
peas	1/4 cup fresh
cherry tomatoes	4 diced
sweet onion	4 tablespoon finely chopped
coriander	2 tablespoon finely chopped leaves
ground cumin	1/4 teaspoon roasted
kosher salt	pinch of
lime juice	of a small

## Instructions:

Mix the chat masala (first 5 ingredients) with water and set aside. Boil the potatoes in cold water to cover until tender but firm, drain, and peel them. Cut them into 3/4" cubes, put them in a glass bowl, and, while they are still warm, pour the masala mixture over them. Mix carefully to distribute the spices and let rest, uncovered, at room temperature for about 15 minutes, stirring occasionally. Stir oil into the peppers, peas, tomatoes, onions, and coriander leaves and add to the potatoes without stirring. Cover the bowl and place in the refrigerator for about 30 minutes. Gently stir to mix, sprinkle with cumin, salt, and lime, and toss and serve.