CHANA SALAD (RECIPE 2)

Ingredients:

- Chana 2 cups
- Pomegranate seeds 1 cup
- Tomatoes chopped to small pieces 1 cup
- Coriander (kothmir) 1 cup
- Chopped cabbage 1 cup
- Chopped capsicum 1 cup
- Raw Mango ½ sliced and chopped to small pieces
- Chaat Masala
- Rock salt or pink salt
- Ginger
- Lime juice ½ lime

Process:

Soak the chana for 3 to 4 hours or more.

Transfer it to a bowl. Add pomegranate seeds, chopped tomatoes, chopped cabbage, chopped raw mango, chopped capsicum.. Add chaat masala, salt to taste, ginger chopped to small pieces, lime juice. Add chopped coriander. Mix well.

Your salad is ready.