



Indian Masala Nachos

Prep time: 25 Cook Time: 20 Servings: 12

Combo/Fusion,Indian,Entrees,Better For You,Appetizers/Sides/Snacks,Chips, Strips & Taco Shells,Catering,Casual Dining,FSR/QSR,Plant-Based Preferences,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Pre-cut Unfried White Corn Tortilla Chips	10866		15 Oz.
Eggplant		sliced into 1/2" rounds	1 Lbs.
Olive Oil			As Needed
kosher salt			As Needed
Ginger		fresh, minced	2 Tbsp.
Garlic		minced	2 Tbsp.
Masala Spice Blend		see related recipe	4 Tbsp.
Cayenne Powder			1 1/2 tsp.
Turmeric			1 Tbsp.
Sea Salt			1 Tbsp.
Tomatoes		fire roasted, canned	6 cup
Vegetable Stock			3 cup
Chickpeas		drained, rinsed	18 Oz.
Potatoes		peeled, cooked, small dice	12 Oz.
Peas		frozen	9 Oz.
Plain Yogurt			1 1/2 cup
Mint		fresh, minced	1 1/2 tsp.
Sugar			1 1/2 tsp.
Mango Chutney		see related recipe	3 cup
Scallions		thinly sliced	3/4 cup



Instructions

1. Preheat grill to medium heat. Preheat fryer to 350°F.
2. Brush eggplant with olive oil, season lightly with salt, and grill until soft and cooked through. Allow to cool slightly before cutting into a small dice. Reserve chilled for service.
3. To create sauce, in a pan over medium-high heat, add olive oil, ginger, garlic, and spices. Cook 1-2 minutes, before adding tomatoes and vegetable stock. Simmer 3-5 minutes or until slightly thickened. Add chickpeas, potatoes, and peas and simmer 3-5 minutes more. Reserve warm.
4. In a small mixing bowl, whisk together the yogurt, mint, and sugar. Reserve chilled.
5. Fry chips for approximately 30-40 seconds or until bubbling stops and desired color is achieved. Season immediately with masala spice blend.
6. To assemble one portion: arrange 2.5 oz. of chips on a plate and top with $\frac{3}{4}$ cup of curry sauce, $\frac{1}{4}$ cup mango chutney, 2 tbs. drizzle of yogurt sauce, and sprinkle with scallions. Serve immediately.



Masala Spice Blend

Prep time: 2 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Cumin			1/2 cup
Coriander			1/4 cup
Black Pepper		ground	1/4 cup
Cinnamon		ground	1 tsp.
Cloves		ground	2 tsp.
Nutmeg		ground	4 tsp.

Instructions

1. Combine all ingredients and mix well to incorporate.



Mango Chutney

Prep time: 5 Cook Time: 45 Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mangos		peeled flesh diced	1 lb.
Red Onion		small dice	1 cup
Sugar			1 cup
White Vinegar			1 cup
Ground Ginger			1/2 tsp.
Cinnamon		ground	1/2 tsp.
Nutmeg		ground	1/2 tsp.
Red Chili Flakes			1/2 tsp.
Cloves		ground	1/4 tsp.

Instructions

1. In a medium saucepan over medium heat, add all ingredients. Stir to combine. Bring to a simmer and allow to reduce until thick and syrup-like, stirring occasionally, about 40 minutes.

