



Moong Dal Chaat

Serve: 4

Courses: Starters & Snacks

Variants: Extra Virgin Olive Oil

Proteins: Veg

Ingredients:

- 1) 1/2 cup yellow moong dal.
- 2) Salt, to taste.
- 3) 1/2 cup grated carrot.
- 4) 1/2 cup pomegranate (anar).
- 5) 2 tbsp mint leaves, finely chopped.
- 6) 2 tbsp coriander, finely chopped.
- 7) 2 tsp green chillies, finely chopped.
- 8) 1 tsp chaat masala.
- 9) 4 tsp lemon juice.
- 10) Figaro Extra Virgin Olive Oil, as dressing.

Methods:

Step 1: Clean, wash and soak moong dal in water. Drain well.

Step 2: Combine 3 cups of water, moong dal and salt in a kadhai, till half cooked.

Step 3: Strain dal. Keep aside to cool for 10 minutes.

Step 4: Combine all ingredients with moong dal, drizzle with Figaro Extra Virgin Olive Oil, and toss well.

Step 5: Serve immediately.

THANK YOU

Customer care no. 18001030494

E-mail: india@deoleo.com Website: www.figaroliveoil.com