



This is a quick tasty snack on its own or can be eaten with red garlic chutney to add that extra zing!

Puffed Rice Snack		Skill Level – Easy/Medium/Difficult	Preparation time: Cooking time:
Metric	Imperial	Ingredient	
1tablespoon		Olive oil	
½ teaspoon		Black mustard seeds	
2		Green chillies	
½ tsp		Chat Masala	
50g		Roasted split Bengal gram (chana dal)	
50g		Unsalted peanuts	
1		Poppadum roasted on a naked flame and roughly crushed	
	120g	Puffed rice (murmura-roasted)	
½ teaspoon		salt	
1. Heat the oil in a wok. Add the mustard seeds, chillies, chaat masala, chana dal, peanuts and curry leaves and sauté for 2 minutes			
2. Add the ground turmeric, followed by the crushed poppadum and puffed rice.			
3. Add the salt and toss well			
4. Let it cool completely before storing in an airtight tin.			

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