

Panipuri with TOSTITOS®

INGREDIENTS

- [title]Cilantro-Mint Water:
 - 1 serrano chile pepper, seeded and chopped
 - 1 cup packed fresh cilantro leaves
 - 1/2 cup packed fresh mint leaves
 - 1 tbsp freshly squeezed lime juice
 - 2 tsp minced fresh gingerroot
 - 1 tsp granulated sugar
 - 1/2 tsp chaat masala
 - 1/2 tsp salt
- [title]Potato Filling:
 - 2 Yukon Gold potatoes, peeled and chopped into 1/2-inch pieces
 - 1/2 cup canned chickpeas, drained, rinsed and mashed
 - 1/4 cup finely chopped onion
 - 2 tbsp finely chopped fresh cilantro
 - 2 tbsp freshly squeezed lime juice
 - 1 tsp ground cumin
 - 1/2 tsp salt
 - 1/4 tsp chili powder
- 24 TOSTITOS® SCOOPS!®

HOW TO MAKE

DIRECTIONS

- Cilantro-Mint Water: In blender, blend serrano, cilantro, mint, lime juice, ginger, sugar, chaat masala, salt and 1 cup water until smooth and blended. Refrigerate for 1 to 2 hours or until chilled and flavors are married.
- Potato Filling: In medium saucepan of boiling salted water, cook potatoes and chickpeas, stirring occasionally, for 8 to 10 minutes or until potatoes are fork-tender. Drain and return to saucepan. Mash until smooth. Stir in onion, cilantro, lime juice, cumin, salt and chili powder.
- Scoop potato filling into TOSTITOS® SCOOPS!®. Serve each with 1 tsp cilantro-mint water over top.



PREP TIME

20min



COOK TIME

10min



SERVES

6-8

FEATURING

