

TRUPTI INDIAN SPICED POTATO SALAD

INGREDIENTS

2 pounds baby red potatoes (1 to 1 1/2 inches in diameter)

Coarse salt

3/4 cup fresh or thawed frozen peas

12 tablespoons of Trupti Chaat Masala with the yogurt or add to desired taste and can even add additional chili powder if more spiciness desired

1/4 cup whole-fat plain yogurt

1/4 cup coarsely chopped fresh cilantro leaves

1/4 cup coarsely chopped fresh mint leaves

METHOD

Place potatoes in a large pot and cover with at least 2 inches of cold water. Bring to a boil over high heat and season generously with salt. Reduce heat and simmer until potatoes are tender and easily pierced with a knife, about 12 minutes. Transfer with a slotted spoon to a cutting board or plate; let cool. Add peas to simmering water and cook 1 minute. Drain and transfer to a bowl filled with ice water to stop cooking. Drain.

Whisk together the Trupti Chaat masala and yogurt in a large bowl until thoroughly combined. Halve potatoes and add to yogurt mixture along with peas, stirring to combine. Refrigerate until chilled, at least 1 hour. Stir in herbs before serving.