



## Kellogg's Corn Flakes Chana Chaat

**Preparation Time: 15 mins**

**Serves: 4**

### Ingredients

- 1 tsp butter
- 1 tsp finely chopped green chillies
- $\frac{1}{3}$  cup finely chopped onions
- $\frac{3}{4}$  cup finely chopped tomatoes
- 1 tsp red chili powder
- $\frac{1}{2}$  tsp garam masala powder
- 1 tsp pav bhaji masala
- 1 tsp chaat masala
- $\frac{3}{4}$  cup boiled hara chana
- 1 cup Kellogg's Corn Flakes
- salt to taste
- 1 tbsp lemon juice
- 3 tbsp finely chopped coriander

### Method

Heat the butter in a kadhai, add the green chillies and onions and sauté on a medium flame for 2 to 3 minutes  
Add the tomatoes and sauté on a medium flame for 3 to 4 minutes  
Add the chilli powder, garam masala powder, pav bhaji masala and chaat masala  
Mix well and cook on a medium flame for another 2 to 3 minutes  
Add the hara chana, Kellogg's Corn Flakes and salt, mix well and cook on a medium flame for another minute, while stirring continuously  
Add the lemon juice and coriander, mix well and cook for few seconds  
Serve hot