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Indian Masala Nachos

Prep Time: 25 Minutes

Cooking Time: 20 Minutes

Serves 12

Ingredients:

- 15 oz. Pre-cut Unfried White Corn Tortilla Chips (10866)
- 1 lb. Eggplant , sliced into 1/2" rounds
- Olive Oil , as needed
- Kosher Salt , as needed
- 2 Tbsp. Ginger , fresh , minced
- 2 Tbsp. Garlic , minced
- 4 Tbsp. Masala Spice Blend , see related recipe
- 1 1/2 tsp. Cayenne Powder
- 1 Tbsp. Turmeric
- 1 Tbsp. Sea Salt
- 6 cups Tomatoes , fire roasted , canned
- 3 cups Vegetable Stock
- 18 oz. Chickpeas , drained , rinsed
- 12 oz. Potatoes , peeled , cooked , small dice
- 9 oz. Peas , frozen
- 1 1/2 cups Plain Yogurt
- 1 1/2 tsp. Mint , fresh , minced
- 1 1/2 tsp. Sugar
- 3 cups Mangos Chutney , see related recipe
- 3/4 cup Scallions , thinly sliced

Directions:

1. Preheat grill to medium heat. Preheat fryer to 350°F.
2. Brush eggplant with olive oil, season lightly with salt, and grill until soft and cooked through. Allow to cool slightly before cutting into a small dice. Reserve chilled for service.
3. To create sauce, in a pan over medium-high heat, add olive oil, ginger, garlic, and spices. Cook 1-2 minutes, before adding tomatoes and vegetable stock. Simmer 3-5 minutes or until slightly thickened. Add chickpeas, potatoes, and peas and simmer 3-5 minutes more. Reserve warm.
4. In a small mixing bowl, whisk together the yogurt, mint, and sugar. Reserve chilled.
5. Fry chips for approximately 30-40 seconds or until bubbling stops and desired color is achieved. Season immediately with masala spice blend.
6. To assemble one portion: arrange 2.5 oz. of chips on a plate and top with 3/4 cup of curry sauce, 1/4 cup mango chutney, 2 tbsp. drizzle of yogurt sauce, and sprinkle with scallions. Serve immediately.



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Masala Spice Blend

Prep Time: 2 Minutes

Serves 1

Ingredients:

- 1/2 cup Cumin
- 1/4 cup Coriander
- 1/4 cup Black Pepper , ground
- 1 tsp. Cinnamon , ground
- 2 tsp. Cloves , ground
- 4 tsp. Nutmeg , ground

Directions:

1. Combine all ingredients and mix well to incorporate.

Mango Chutney

Prep Time: 5 Minutes

Cooking Time: 45 Minutes

Serves 1

Ingredients:

- 2 lbs. Mangos , peeled , flesh diced
- 2 cups Red Onions , small dice
- 2 cups Sugar
- 2 cups White Vinegar
- 1 tsp. Ground Ginger
- 1 tsp. Cinnamon , ground
- 1 tsp. Nutmeg , ground
- 1 tsp. Red Chili Flakes
- 1/2 tsp. Clove , ground

Directions:

1. In a medium saucepan over medium heat, add all ingredients. Stir to combine. Bring to a simmer and allow to reduce until thick and syrup-like, stirring occasionally, about 40 minutes.