

Foodnity Recipes

Crunchy Papdi Chaat Appetizer Cups

20 min Prep time	**25 min** Cook time	**45 min** Total time
8 Servings	**Easy** Difficulty	**Indian** Cuisine

Ingredients

Base & Filling

- [ ] 12 papdi wafers (store-bought or homemade)
- [ ] 2 medium potatoes, boiled and diced
- [ ] 1 cup canned chickpeas, rinsed
- [ ] 1 small red onion, finely diced
- [ ] 1 tomato, seeded and chopped
- [ ] 1/2 cup fresh cilantro, chopped

Spice Mix

- [ ] 1 tsp chaat masala
- [ ] 1/2 tsp cumin powder
- [ ] 1/4 tsp red chili powder (optional)
- [ ] Salt to taste

Yogurt-Mint Sauce

- [ ] 1 cup plain yogurt
- [ ] 2 tbsp fresh mint leaves, finely chopped
- [ ] 1 tsp sugar
- [ ] 1 tsp lemon juice
- [ ] Pinch of salt

Garnish

- [ ] 1 tbsp sev (crispy chickpea noodles)
- [ ] 1 tbsp pomegranate seeds
- [ ] A drizzle of tamarind chutney (optional)

Instructions

1. Preheat the oven to 350°F (175°C). Arrange papdi wafers on a baking sheet, gently press the center to form a shallow cup shape.
2. Bake the papdi cups for 5-7 minutes until lightly golden; watch closely so they stay crisp.
3. While the cups bake, toss the diced potatoes with chaat masala, cumin, salt, and a drizzle of oil; set aside.
4. In a small bowl, whisk together yogurt, mint, sugar, lemon juice, and a pinch of salt; keep chilled.
5. Remove the cups, let them cool a minute, then fill each with a spoonful of spiced potatoes, followed by chickpeas, onion, tomato, and cilantro.
6. Top each cup with a drizzle of the yogurt-mint sauce, a sprinkle of sev, pomegranate seeds, and, if you like, a dash of spicy cucumber salad for extra crunch.

Nutrition per serving

210 kcal	8 g	30 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- If papdi wafers are too thick, you can gently crush them with a rolling pin before forming cups.
- Taste the spice mix before adding; adjust chili level to your preference.
- Serve immediately for maximum crunch; otherwise the cups soften.