

Peanut Chaat Salad



- **Ingredients**

- 2 tablespoons peanut oil
- 12 fresh curry leaves (or 18 each, frozen), very finely diced
- ¼ teaspoon cumin seeds
- 6 cups The Peanut Shop Lightly Salted Peanuts
- 1 red onion, very finely chopped
- 1 jalapeño, halved and seeded
- ½ cup fresh cilantro leaves, finely chopped
- 1½ teaspoons chaat masala
- ¼ tsp. cayenne powder
- ½ teaspoon Kosher salt
- 1 each lime juice, or to taste

- 30 minutes
- Serving Size: 1 cup
- Intermediate

Directions

Heat the oil, curry leaves, and cumin in a large skillet over medium-high heat until the curry leaves are crisp and the cumin seeds are golden, about 2 minutes, stirring occasionally. Add the peanuts and cook, stirring often, until golden and glossy, 4 to 5 minutes. Stir in the onion and jalapeño and cook just until the onion begins to soften, about 2 minutes. Turn off the heat and stir in the cilantro, chaat masala, cayenne, and salt and then stir in the lime juice; mix well.