

MASALA KAJU

CHAAT

Toasted cashews · red onion · tomato · chile · lime

YIELD 4 servings

PREP 10 min

COOK 5 min

TOTAL 20 min



INGREDIENTS

CASHEWS

- 2 cups plain unsalted cashews (280 g / 10 oz), raw or roasted
- 2 tsp ghee or neutral oil (only if using raw cashews)

FRESH MIX

- 1/3 cup finely diced red onion (about 40 g)
- 1/3 cup seeded, finely diced firm tomato (about 60 g)
- 1 small Indian green chile or serrano, seeded if desired and finely minced
- 2 tbsp finely chopped cilantro
- 1 1/2 tbsp fresh lime juice, plus more to taste

MASALA

- 1/2 tsp chaat masala
- 1/2 tsp roasted ground cumin
- 1/4 tsp Kashmiri chile powder or mild paprika
- 1/8 tsp black salt (kala namak), optional
- Fine salt, only as needed

METHOD

1 TOAST THE CASHEWS

If using raw cashews, warm the ghee or oil in a wide skillet over medium-low heat. Toast 4–6 minutes, stirring constantly, until pale gold and fragrant. Transfer to a plate and cool 5 minutes. If using roasted cashews, skip this step.

2 KEEP THE VEGETABLES DRY

Finely dice the onion. Halve and seed the tomato, finely dice it, then blot the pieces dry. Mince the green chile and chop the cilantro.

3 SEASON THE NUTS

While the cashews are still slightly warm, toss them with chaat masala, cumin, Kashmiri chile, and optional black salt. Taste before adding regular salt because chaat masala and black salt are already salty.

4 TOSS AT THE LAST SECOND

Just before serving, add onion, tomato, green chile, cilantro, and lime juice. Toss until glossy and evenly coated; taste and adjust lime, chaat masala, or salt.

5 SERVE IMMEDIATELY

Spoon onto a dry platter and eat right away while the cashews are crisp. For restaurant-style warm nuts, serve within 2–3 minutes of tossing.

FOR MAXIMUM CRUNCH

- Seed and blot the tomato, and add lime only at serving time; moisture quickly softens the cashews.
- For extra heat, leave the green-chile seeds in. For milder chaat, omit the chile and use paprika.
- Lemon may replace lime for a slightly sharper, less floral finish.
- Allergen: contains cashews, a tree nut. Use clean utensils and serving ware to prevent cross-contact with nut-free foods.