

Indian Street Snacks With a Dhania Dipping Sauce

Servings: 5

Prep Time: 5min

Cook Time: 3min



Ingredients

- 6 samoosas
- 6 potato bites
- 6 chilli bites
- 6 cooked poppadums
- 6 sweet piquanté peppers

DIPPING SAUCE

- 30 ml chilli paste
- 500 ml readymade tzatziki
- 125 ml chopped dhania
- 15 ml black mustard seeds, dry-roasted

Directions

1. Warm up the snacks and serve on a platter with the sweet piquanté peppers and a big bowl of dipping sauce and a few lemon wedges.
2. To make the sauce, mix together all the ingredients.