

Fruit Chaat Salad

Ingredients:

Fresh Fruit (Options Below) - Yields 5 1/2 - 6 cups chopped fruit

- 1 small apple cored and diced
- 1 small mandarin peeled and cut in half
- 1 small mango peeled and cubed
- 1/3 cup blueberries (or sub berries of choice)
- 1/3 cup grapes cut lengthwise if large
- 2 tbsp pomegranate seeds
- 1 banana cut lengthwise and sliced

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- 2-4 tsp HQO Organic Chaat Masala Blend
- 2-3 tblsp orange juice or sub juice of choice
- 1 tsp sugar, maple syrup, or sweetener of choice optional (use only if fruit isn't sweet enough)
- 5½ to 6 cups of chopped fruit of your choice.
- mint optional, for garnish.

Instructions:

To make the Fruit Chaat Salad

- 1) Combine the fruit, orange juice, honey and organic Chaat Seasoning (except mint) in a serving bowl and mix well to combine.
- 2) Garnish with mint, if desired. Serve fresh or cover and refrigerate until ready to serve.

NOTE:

***If using bananas and not serving immediately, you may add them right before serving for added freshness.**





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