



NOODLES PAKORA

Have you ever thought you could make pakora with noodles, and that too, with Chopstick Instant Noodles during Ramadan? It sounds a bit wild until you try it: half-cooked noodles, chopped veg, and that familiar seasoning doing most of the heavy lifting. The result is properly crisp, properly snackable, and exactly the kind of quick iftar fix that doesn't turn your kitchen into a battlefield five minutes before Maghrib.

Ingredients

- 1 pack Chopstick Instant Noodles (keep the tastemaker/seasoning sachet)
- Carrot, small, finely chopped
- Capsicum, finely chopped, or skip if you don't have it
- Cabbage, finely chopped
- Onion, finely chopped
- Green chilli, finely chopped
- 5–7 tbsp besan (gram flour) *start with 5, adjust*
- Salt (careful—seasoning already has salt)
- Oil for deep frying
- A pinch of baking soda (for lighter pakora)
- A little coriander (if you want it fresher)

Method

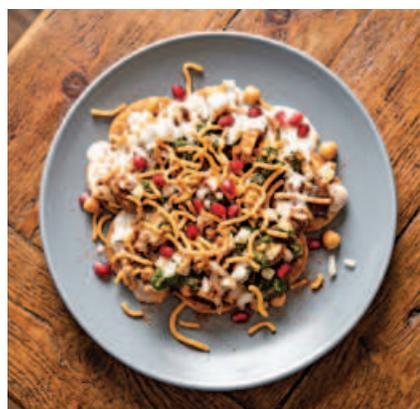
Cook Chopstick Instant noodles in boiling water for about 1.5–2 minutes. You're not making a bowl of noodles; you're making a base that can hold shape. Drain and rinse under cold water so it stops cooking. In a big bowl, add all chopped vegetables, besan, Chopstick Instant Noodles seasoning. Mix properly. Add the drained noodles and mix hard with your hand/spoon. The noodles and vegetable moisture should help it bind. Do not add water. If it feels loose, add another 1–2 tablespoon of besan. Heat oil to medium. Fry 4–6 minutes, turning, until deep golden and crisp. Drain, rest 1 minute, then serve. They crisp up as they cool slightly. The seasoning already has that familiar savoury punch — so you don't need extra masala. Once fried, the noodles give you that crunchy, messy-edge texture you normally chase in a good pakora, while the vegetable keeps it from feeling like a heavy flour bomb.



PAPRI CHAAT

Ingredients

- Base**
- 2 big handfuls of papri/puri chips
- ¾ cup boiled chickpeas
- 1 medium boiled potato, diced
- 2 tbsp onion, finely chopped
- ¼ cup cucumber, diced
- ¼ cup tomato, diced in small pieces
- Handful of coriander leaves
- 1, finely chopped green chilli
- Yoghurt + spice**
- ½ cup thick sour yoghurt
- 1 tsp sugar
- Pinch of salt



- 1 to 1½ tsp (to taste) Radhuni Chaat Masala
- ½ tsp roasted cumin powder
- Chutneys (pick any 1–2, even if homemade quick ones)**
- 2–3 tbsp tamarind chutney
- 2 tbsp mint-coriander chutney
- Garnish**
- ¼ cup bhujia
- 2 tbsp pomegranate arils
- Extra Radhuni Chaat Masala for dusting

Method

Whisk yoghurt with sugar and a pinch of salt. Keep it thick, not runny. On a wide plate/bowl, spread papri. Add potato, chickpeas, tomato, cucumber/onion. Drizzle tamarind first (sweet-tangy), then mint (fresh). Spoon the whisked yoghurt over everything, don't drown it, let layers show. Sprinkle Radhuni Chaat Masala evenly. Add roasted cumin powder if using. Top with bhujia, coriander, chilli,



- 1 medium onion (finely sliced)
- 2 green chillies (slit in half)
- 1 tsp cumin seeds
- ½ tsp Radhuni turmeric powder
- ½ tsp Radhuni red chilli powder (adjust to taste)
- 2 tbsp oil
- ½ cup water
- Salt to taste
- Fresh coriander leaves (chopped, for garnish)
- Lemon wedges (for serving)

Method

Once the black chana has soaked, drain it, then boil until it's tender but still holds its shape. Strain and keep aside.

Heat oil in a pan, and add the cumin seeds. Let them sizzle and release their aroma, then add the sliced onion and cook until it turns a deep golden brown. Stir in the ginger and garlic paste and cook for another minute or two, until the raw smell disappears.

Add the Radhuni Shadmishali Seasoning Mix along with the turmeric and red chilli powder. Mix well so the onions get evenly coated and the spices start to bloom.

Tip in the boiled chickpeas and stir thoroughly so they're properly covered in the masala. Add water, then simmer for 5–7 minutes to let everything come together. Throw in the slit green chillies for extra heat, taste, and adjust salt.

Serve hot, finished with chopped coriander and lemon wedges on the side.



and a final *light* dusting of chaat masala. If it tastes flat, a bit more chaat masala and lemon. If it tastes too sharp/salty, more yoghurt and a tiny pinch of sugar. If it lacks depth, roasted cumin, and a thicker tamarind drizzle will fix it. Enjoy while the papri and bhujia are crunchy!

CHOLA BHUNA

Ingredients

- 2 cups black chana (chickpeas; soaked overnight)
- 1 tbsp Radhuni Shadmishali Seasoning Mix