

Chaat Masala Mac and Cheese

TOTAL TIME
60 mins

SERVING / SIZE
250 g

SERVINGS
12



Creamy mac and cheese elevated with warm, tangy chaat masala spices for a bold twist on comfort.

MADE WITH

Campbell's Macaroni & Cheese
FROZEN ENTRÉES CASE CODE 11441

Ingredients

- 65 mL Vegetable oil
- 375 g White onions, finely diced
- 10 g Garlic, minced
- 10 g Ginger, minced
- 70 g Tomato purée or passata
- 540 mL Chickpeas, drained and rinsed
- 200 g Frozen sweet peas
- 15 g Chaat masala spice mix
- For Assembly & Garnish**
- 5 mL Vegetable oil
- 1 tub (1.81 kg) **Macaroni & Cheese**, thawed
- 80 g Cucumber, finely diced
- 80 g Tomatoes, diced
- Fresh mint and cilantro, chopped
- Yogurt Chutney Sauce**
- 225 g Dahi or plain yogurt
- 60 g Fresh cilantro (leaves and stems)
- 60 g Fresh mint leaves
- 30 mL Lime juice
- 5 g Ginger, minced
- 4 g Kosher salt

Directions

For the Spiced Masala Base

- 1** Thaw *Campbell's*® Macaroni & Cheese for 24 hours prior to use.
- 2** Preheat oven to 190°C (375°F).
- 3** **Prepare the masala:** Heat ⅓ cup oil in a pan over medium heat. Add diced onions and cook for about 20 minutes, stirring occasionally, until soft and beginning to caramelize. Stir in garlic and ginger and cook for 5 more minutes. Add chaat masala and toast for 2 minutes until aromatic. Mix in the tomato purée and cook for 10 minutes, allowing the sauce to deepen in flavour. Fold in chickpeas, salt, and frozen peas. Simmer for 3–4 minutes.
- 4** In a baking dish or greased hotel pan, mix mac & cheese with the spiced chickpea masala. Stir to combine evenly. Bake to an internal temperature of 74°C (165°F).
- 5** Serve with chopped cucumber, tomatoes, mint, and cilantro. Drizzle generously with yogurt chutney.

Yogurt Chutney Sauce

Add all ingredients to a blender and blend on high for 1 minute until smooth. Set aside.