



MY RECIPE BOOK

By



CHAT MASALA



STEPS:

1. SPRINKLE SWADSUGAM CHAT MASALA ON FRUITS, SALADS, CHAATS (LIKE PANI PURI, BHEL PURI, OR DAHI PURI), OR ROASTED VEGGIES TO GIVE THEM A ZESTY AND TANGY KICK.
2. IT ALSO PAIRS WONDERFULLY WITH YOGURT-BASED DISHES AND SNACKS LIKE POPCORN OR POTATO WEDGES.
3. ENJOY THE TANGY TWIST WITH SWADSUGAM CHAT MASALA!