

# Banana Chaat Delight

A refreshing and tangy Indian breakfast dish featuring ripe bananas tossed with spices and garnished with crunchy nuts. This quick and easy recipe is not only delicious but also packed with nutrients.



Breakfast Dish

Indian

**10 min**

Total time

**easy**

Difficulty

**180**

kcal / serving

## Ingredients

- 1 ripe banana
- 1 tablespoon lemon juice
- 1/2 teaspoon chaat masala
- 1/4 teaspoon roasted cumin powder
- 1 tablespoon chopped coriander leaves
- 1 tablespoon finely chopped onions
- 1 tablespoon chopped tomatoes
- 1 tablespoon peanuts (roasted)

## Steps

- 1 Peel the banana and slice it into round pieces.
- 2 In a mixing bowl, combine the banana slices, lemon juice, chaat masala, and roasted cumin powder.
- 3 Add the chopped onions, tomatoes, and coriander leaves to the bowl.
- 4 Gently mix everything together to coat the banana slices with the spices.
- 5 Top with roasted peanuts for added crunch.
- 6 Serve immediately as a refreshing breakfast dish.