Dal Pakwan Nachos

For Pakwan Nachos
Maida - 200 gm
Refined Oil(for shortning ) - 25 ml
Salt - to taste
Ajwain - 2 gm
Refined oil for deep frying - as required

For Tadka
Refined Oil - 30 ml
Red chilly powder - 10 gm
Amchoor powder - 10 gm
Jeera - 6 gm
Green Chilly Chopped - 10 gm
Coriander Chopped - 10 gm

Pico De Galo
Onion - 25 gm
Tomato - 50 gm
Coriander - 20 gm
Spring Onion - 20 gm
Green Chilly - 10 gm

Green Chutney
Coriander Fresh - 40 gm
Garlic - 5 gm
Green Chilly - 5 gm
Jeera - 2 gm
Salt - to taste
Lemon juice - 10 ml

For Dal
Yellow Moong Dal - 75 gm
Chana Dal - 75 gm
Green Chilly - 10 gm
Turmeric - 8 gm
Salt - to taste
Heeng - 1 gm

Sindhi Masala Dust
Red Chilly Powder - 2 gm
Amchoor Powder - 2 gm
Jeera Powder - 2 gm
Black Salt - 2 gm
Dal Pakwan Nachos

**Ingredients - Pg 2**

**Tamarind Chutney**

- Tamarind - 50 gm
- Jaggery - 25 gm
- Sugar - 25 gm
- Salt - to taste
- Black Salt - 3 gm
- Red Chilly Powder - 5 gm
- Roasted Jeera Powder - 5 gm
- Amchoor Powder - 10 gm
- Saunf Powder - 5 gm
- Dry Ginger Powder - 10 gm
- Garam Masala Powder (home made) - 5 gm
- Chaat Masala - 10 gm