

Chaat Potato Skins

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POTATO SKINS

4 medium large russet potatoes
4 tablespoons unsalted butter, melted
1 tablespoon chaat masala
crispy chickpeas (for topping)
chaat masal (for topping)
SAUCES
2 pitted Medjool dates
1 tablespoon tamarind paste
1/4 teaspoon ground cumin
Kosher salt
1/2 cup plain whole-milk yogurt
1 tablespoon fresh lemon juice

RELISH

1 large jalapeno or serrano chile pepper
1/2 small shallot, roughly chopped
1 small clove garlic
Kosher salt
1 cup fresh cilantro (leaves and tender stems)
1 teaspoon chopped fresh ginger

Preheat the oven to 425 degrees.

Prick the potatoes all over with a fork. Place on a baking sheet. Bake until crisp and easily pierced with a knife, about one hour. Let cool slightly.

Cut the potatoes lengthwise into quarters. Holding each potato quarter with a kitchen towel, scoop out the flesh, leaving a 1/4-inch-thick shell.

Make the tamarind sauce: In a small saucepan, combine the dates, 2/3 cup of water, the tamarind paste, cumin and a large pinch of salt. Cook over medium-low heat stirring and smashing the dates, until slightly thickened, 15 to 20 minutes. Press through a fine-mesh sieve into a bowl. Season with salt.

Make the yogurt sauce: In a separate small bowl, mix the yogurt and lemon juice. Season with salt. Refrigerate both sauces until ready to use.

Make the relish: In a mini food processor, combine the chile pepper, shallot, garlic and a few pinches of salt. Pulse until finely chopped. Add the cilantro and ginger. Pulse, scraping the sides, until finely chopped.

Assemble the potato skins: Brush the skins on both sides with the melted butter and sprinkle with the chaat masala.

Arrange skin-side up on the baking sheet. Bake until crisp, about 10 minutes per side. Let cool for 5 minutes on the baking sheet.

Top with the sauces, relish, crispy chickpeas and more chaat masala.

Per Serving (excluding unknown items): 659 Calories; 46g Fat (61.7% calories from fat); 7g Protein; 58g Carbohydrate; 5g Dietary Fiber; 124mg Cholesterol; 27mg Sodium. Exchanges: 3 1/2 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 9 Fat.