

## SPICY TOMATO CHUTNEY

### Ingredients:

#### For roasting:

450 gms tomatoes (roughly 5 medium – big tomatoes)

Garlic: 5 cloves

Ginger: thick 1 inch pc

Mustard oil: a drizzle for roasting

#### To add to the Chutney:

2 dried red chillies: roasted in a pan until skin is dark (about 3-4 mins) – use only 1 if you don't want it to be too spicy.

Fresh green chillies: 3 (use less if you don't want it to be too spicy).

Coriander leaves: chopped 1 1/2 - 2 cups

Onion: 1 cup chopped (roughly 1 medium sized)

1 tsp of roasted cumin powder

Lemon juice: 1 tbsp

Mustard oil: 1 tbsp to add to the chutney

Black salt: ½ tsp

Regular Salt: to taste.

#### How I did it:

- Pre-heat oven at 250 deg for 15 mins.
- Roast the tomatoes, ginger and garlic with a drizzle of mustard oil in the oven at 250 deg or higher for 20 mins until the tomatoes start to turn brown-black.
- Dry roast the dried red chillies on medium-low heat in a pan (3-4 mins), stirring continuously. It should get darker. Once it cools, roughly break the dry red chillies with your fingertip into smaller pcs.
- When the tomatoes are done, remove the skin of the tomatoes. Mash the tomatoes and the garlic with the back of a spoon/fork. Chop the roasted ginger. Add to the mashed tomatoes & garlic.
- Next, add all the remaining ingredients listed above including the dry red chillies prepared above.
- Combine everything with a spoon. Spicy Tomato Chutney is ready!

#### *For a less spicy version:*

*The green chillies & red chillies in the proportion used make it very spicy and I love it this way. If you don't like spicy food, tone down the chillies or remove the seeds first before adding them. Use 1 dry red chilli and 1 green chilli.*