

CORIANDER AND MINT CHUTNEY

Makes $\frac{3}{4}$ cup of Chutney

Ingredients:

For blending:

Fresh Coriander: 1 and $\frac{1}{2}$ cup of roughly chopped coriander leaves. Remove roots and stem.

Mint leaves: $\frac{1}{2}$ cup. Pluck mint leaves from the stem. Discard stalk. Use the leaves only.

Ginger: 1 $\frac{1}{2}$ " pc

Garlic: 1 clove

Green chillies: 2-3

Mustard oil: 1 $\frac{1}{2}$ tbsp

Water: 2 tbsp

For seasoning:

Salt: $\frac{1}{2}$ tsp

Black salt: $\frac{1}{4}$ tsp

Lemon juice: 1 tbsp

How I did it:

- Blend all the ingredients listed above under heading "For blending" until a thick and uniform paste is formed.
- Take it out in a bowl and add the "for seasoning" ingredients listed above.
- Combine thoroughly with a spoon.
- Check for salt / sour taste and adjust as per your liking.

This chutney tastes best when fresh or a maximum of 2-3 days. Try to make it in small batches so that you always get the freshest taste!