

Recipe- Green Mango Chutney

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Ingredients

Fresh Coriander Leaves 1 Bunch
Fresh Mint Leaves 0.5 Bunch
Green Mango 2 Medium (Chopped Roughly)
Ginger 1 Inch pc (Chopped Roughly)
Green Chili 5-6 nos (Chopped Roughly)
Jeera 1 tsp
Red Chili powder 1 tsp
Asafoetida/ Hing 1 pinch
Salt 1 tsp (or according to taste)

Method

- Wash coriander and mint leaves properly and soak in water for half an hour.
- In a grinding jar add coriander leaves, mint leaves, green mango, ginger, green chili, jeera, red chilli powder, hing and salt.
- Grind to a smooth paste with the help of little water.
- Refrigerate for 10-15 minutes and then serve.

Tips

Clean and wash coriander and mint leaves properly as it has a lots of dirt.

Use water in batches to grind it. (Do not use too much of water)

Adjust chilli as per your taste.

“Be Vegetarian be Happy”

“Live and Let Live”

