

Mel's Green Chutney

here is a simple recipe for green chutney:

Ingredients:

- Two bunches fresh Coriander leaves
- Mustard seed optional
- Fresh coconut optional
- Three teaspoons yellow split peas
- Coriander seeds twenty grams
- Eight-ten green chillies (adjust according to taste)
- Two medium pink onions, quarters.
- One-half-inch piece of ginger
- 4-6 cloves of garlic
- 1/2 teaspoon cumin seeds
- Tamarind juice or two tablespoons lemon juice
- Sugar to taste.
- Salt to taste
- Water as needed.

Instructions:

In a pan slow roast yellow split peas until you see the colour change and you get the aroma of the roasted peas, keep aside to cool. Once it is cool, grind to a fine powder and keep aside.

In the same pan add coriander seeds and roast, add garlic cloves, pink onions and grated coconut roast constantly stirring to avoid burning, take off from heat as soon as you see the coconut change colour.

1. Rinse the Coriander and Chillies thoroughly under running water.
2. Add the Coriander, green chili, onion, ginger, garlic, cumin seeds, lemon juice, and salt to a blender or food processor.
3. Blend the ingredients, adding water as needed, until you have a smooth paste.
4. Taste the chutney and adjust the salt or lemon juice as needed.
5. Store the chutney in an airtight container in the refrigerator. It should stay fresh for 3-4 days or you can freeze in and use it for up to 28 days (remember to defrost in the fridge for 24 hours)

Enjoy your homemade green chutney! This is a versatile condiment that can be used as a dip for snacks, a spread for sandwiches.