



For storing long time, it is good to add water a bit while blending. Else you can add milk or cream or coconut cream or tomato – any one of these but you have to finish in a day or two.

Mint & Coriander Chutney

Servings 5-10| Prep Time 5mins| Cook Time 0

Ingredients

*1 Bunch of mint & Coriander each
1-2 green chillies
Pinch Asafoetida/Hing
Black salt (preferable) as per taste
1-2 tsp cumin powder
Little bit of water to blend*

1. Blend all ingredients together. Adjust salt & water after tasting. Make sure to blend every time you add salt for an even mix.
2. Use it as a dip or add in your curd or eat side by side with your curry.

Ratio of mint & coriander leaves doesn't matter. It is very forgiving recipe. You can add soft stems as well.

