

Dhania-Podina Chutney (Cilantro & Mint Chutney)



Prep Time: 15 minutes. Serves: 16 people

Ingredients:

- 4 cups fresh chopped mint leaves (do not use the thick stems)
- 4 cups fresh chopped cilantro leaves (do not use the thick stems)
- 4 green cayenne peppers or jalapeno peppers (add more peppers if you want the chutney to be spicy)
- 2 inches long fresh ginger – peeled and chopped
- 1 teaspoon garlic
- 1 ½ teaspoons cumin powder - optional
- 3 tablespoons lemon juice - optional
- ¼ teaspoon salt

Procedure:

- 1) Mix all ingredients in a bowl and then use a blender to blend then thoroughly. Add enough water to make sure the chutney is the right consistency (but not runny)
- 2) Serve with chicken tikka, kebabs and naan

A Casa de Montaña Bed & Breakfast recipe