Coriander Chutney Recipe

Ingredients:

- 100g coriander leaves, roughly chopped
- 4 green chillies, stem removed
- 1 tablespoon chopped root ginger
- 2 garlic cloves, crushed
- 3 tablespoons lemon juice
- 1 tablespoon roasted black gram or toasted peanuts
- ½ teaspoon salt

Method:

Put all the ingredients into a blender or mini-processor and whiz to a smooth paste. If the chutney is too thick, stir in a little water. Transfer to a serving dish and eat the same day.

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