

Mint & Cilantro Chutney

Swick

Makes 1 cups | Active Time: 10 minutes | Total Time: 10 minutes

Chef's Notes

This chutney goes particularly well with samosas, pakoras or Aloo Ki Tikki (Indian Potato Patties).

Step 1: Preparing the Chutney

- 1 1/2 cups mint leaves
- 1 cup cilantro leaves
- 1 green chili
- 1 tbsp tamarind purée
- 1/2 tsp sea salt (or to taste)
- 1 to 2 tsp sweetener of choice* (optional)
- 1/2 cup water, or as needed

To prepare the mint and cilantro, first, remove any tough stems and then wash them. The softer stems from the cilantro are fine to keep. Place the herbs into a salad spinner to spin them dry.

Place the mint and coriander into a food processor along with the chili, tamarind purée, salt, and sweetener. *Note: Pulse until roughly chopped, leaving some texture. If needed, add a touch of water to help it pulse.

Note: You could use a blender but it will blend the mixture quite fine. If you like a bit more texture, use a food processor. You can also just chop everything by hand or use a mortar and pestle.