

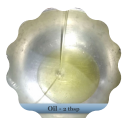
Ingredients for Tomato Mint/Pudina Chutney

- Oil ☐ 2 tbsp
- Dry Red Chilly ☐ 2
- Garlic ☐ 8 small cloves
- Shallots ☐ 10-12 pieces
- Green Chilly ☐ 1
- Curry Leaves ☐ Some
- Tomato ☐ 1 [large roughly chopped]
- Coconut Pieces ☐ 1/4 cup
- Crystal Salt ☐ As needed
- Mint/Pudina ☐ 1 cup [washed]



Step - Making Tomato Mint/Pudina Chutney

- ☐ Take a vessel and pour 2 tbsp of oil. Keep the flame at medium heat.
- ☐ Add two dry chilly into it.
- ☐ Add eight small cloves of garlic.
- ☐ Add 10 to 12 pieces of shallots.
- ☐ Add one green chilly.
- ☐ Add a few curry leaves.
- ☐ Mix well.



- ☐ Add 1 cup of washed mint/pudina.



- ☐ Put crystal salt as preferred and mix it well.



- ☐ Fry it for 2 to 3 minutes.



- ☐ Add 1/4 cup of coconut pieces.



- ☐ Saute for a minute.



- ☐ Put one large-sized roughly chopped tomato.



- ☐ Cook for 2 to 3 minutes again.



- ☐ Turn off the flame and keep the stuff aside till it cools down.



- ☐ Once cooled down, take a mixie jar and put all the stuff into it.



- ☐ Grind it.



- ☐ Add the tempered mixture of mustard, urad dhal, and curry leaves into it



- ☐ Mix well, and now the tomato mint chutney is ready for serving!



- ☐ It goes well for dosa or idly. Enjoy it with your family.