



## Ingredients for Mint Yogurt Chutney

- Garlic ☐ 3 cloves
- Green Chilly ☐ 1
- Coriander leaves ☐ Some
- Mint leaves ☐ 1 handful
- Lemon Juice ☐ 1 tbsp
- Curd/Yogurt ☐ 2 tbsp
- Salt ☐ 1/4 tsp



## Step 1 - Making Mint Yogurt Chutney

- ☐ Take a mixie jar and add three cloves of garlic.



- ☐ Add one green chilly.



- ☐ Add some coriander leaves



- ☐ Add one handful of mint leaves.



- ☐ Squeeze the 1 tbsp equivalent extract of lemon juice into it.



- ☐ Now the mint yogurt chutney is ready to serve!



- ☐ Add 1/4 tsp of salt, and mix well.



- ☐ Add the prepared paste and mix well.



- ☐ Take a bowl and put 2 tbsp of curd/yogurt into it.



- ☐ Grind it to make a paste and keep this stuff aside.



- ☐ It goes well for parathas, tandoori chicken, mandi, and so on.