

Mint Coriander Chutney / Green Chutney Recipe



Mint coriander chutney / Green chutney recipe is very simple and easy to make chutney. This is a amazing chutney recipe for all kinds of chaats like sev puri, bhel puri, ragda patties, snacks like samosa, pakoras and also sandwiches. I have been making this green chutney for years but I didn't get chance to

post it. **Best green chutney recipe for chaat**, it is made with fresh coriander leaves and mint leaves. You can feel the fresh aroma of mint and cilantro, they are very good for health, as they are fresh and a very good body cleanser. Addition of lemon juice prevents the discoloration of greens. Chutney can be stored in a refrigerator for 3-4 days. Try it and you will love it for sure. Also check my [south Indian version of green chutney](#).

How to make green chutney recipe for chaat

Ingredients for Mint Coriander Chutney

- 2 Cups of Coriander Leaves (Cilantro)
 - 1/2 Cup of Mint Leaves
 - 1/2 Small Tomato
 - 1/2 Small Onion
 - 1 Green Chilly
 - 4 Tbsp of Yogurt
- 1 Tsp of Garlic powder or 1 Garlic
 - 1 Tsp of Lemon Juice
 - 1/2 Tsp of Sugar
- Black Salt and Salt to taste
 - Water as needed

Method for Mint Coriander Chutney

- Rinse and wash all the greens and chop them roughly.
- Place all the ingredients in a blender and grind it to a smooth paste.
 - Yummy mint coriander chutney is ready to serve.
 - Refrigerate it for 3 days.

Tips

- It goes well with samosa or pakoras or all chats items.
 - If you want, you can add ginger to it.
- If you want your chutney to be spicy, increase the number of green chilly.



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