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 pattties, 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.



Tags: mint coriander chutney, mint coriander chutney recipe, green chutney recipe for chaat, how to make green chutney for chaat at home, green chutney for sandwiches, green chutney for samosa, how to prepare green chutney, chaat chutney recipe.