

Small Onion Chutney / Chinna Vengaya Chutney Recipe For Idly Dosa

Chutney is a spicy condiment associated with south Indian breakfast menu. This kind of finger licking and colorful chutney recipes for [idly](#) and [dosa](#) always teases your palate, brighten you mood and sizzle your taste buds. small onion chutney / chinna vengaya chutney is a spicy and a traditional south Indian side dish recipe for [idly](#), [dosa](#) and [paniyaram](#). I already posted [onion chutney](#) and [onion tomato chutney recipe](#) for idly and [dosa](#) in my blog. I really love this small onion (shallots/ china vengayam) chutney for hot [idly](#). You can also replace big red onion to make this chutney. Try this easy small onion chutney recipe (without coconut) for breakfast.



Small Onion Chutney

Onion Chutney Recipe – Ingredients

To Fry and Grind

- 2 Handful of Small Onions
- 10 Big Garlic Cloves
- 3 Red Chillies
- Small Gooseberry Size of Tamarind
- 1 Big Tomato
- 6 Curry Leaves
- Pinch of Asafoetida (Hing)
- Salt to taste
- 2 Tsp of Gingelly Oil

To Temper

- 2 -3 Tsp of Gingelly Oil
- 1 Tsp of Mustard
- 1 Tsp of Urad Dal
- 5 Curry Leaves

Method for chinna vengaya chutney

- Heat a pan with oil, add all the ingredients listed under " To fry and To grind " saute it one by one, cool down and grind it with water to a smooth paste.
- Heat a pan with oil, temper with the ingredients listed under " To Temper " after it sizzles, pour this to chutney, mix well.
- Serve it for hot [idly](#) and [dosa](#) or [paniyaram](#).

Tips for small onion chutney

- You can make this chutney either with small onion or big onion.
- Skip tomato if you use more tamarind.
- Adjust number of red chillies according to your taste.

Health Benefits of Small Onion

- Rich in iron, fibre and potassium
- strengthen the immune system.
- good for heart, tooth, eyes and hair.
- lowers cholesterol, blood pressure and prevents cancer.

Vengaya Chutney



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