

Tomato and Chana dal chutney



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Tomato Chana Dal Chutney

Today recipe is tomato and chana dal chutney without coconut.

I wanted to make [onion tomato chutney](#) to go with dosa for breakfast. When I was searching my handwritten book for [chutney recipes](#) for idli, I saw this chana dal chutney with tomato. I made it yesterday for dosa. It just tastes like [tomato chutney](#) but chana dal adds flavor. You can serve this tomato chutney without coconut as side dish for [idly](#) or [dosa](#) or [paniyaram](#).

Ingredients for tomato and chana dal chutney

Preparation Time : 10 mins Cooking Time : 10 mins Serves :3

- 1 Big Red Onion, Chopped
- 2 Medium Size Tomatoes, Chopped
- 2 Tsp of Chana Dal (Bengal Gram)
 - 2 Big Garlic Cloves, Whole
 - 1/2 Inch Ginger, Chopped
 - 3 Red Chilies
 - Few Coriander Leaves
 - Salt to taste
 - Water as needed

To Temper

- 2 Tsp of Oil, (Gingelly Oil)
 - 1 Tsp of Mustard Seeds
 - 1/2 Tsp of Urad Dal
 - Few Curry Leaves
 - Pinch of Asafoetida

Method for tomato and chana dal chutney

- Wash and chop the onion, tomatoes and ginger.
- Heat a pan with oil, add red chilies, when it changes dark black colour, add chana dal, fry it for few secs, add onion, fry it until it turns golden brown, add garlic and ginger, fry it for few secs and finally add chopped tomatoes, fry until it turns mushy. Add coriander leaves, salt and turn off the flame.
 - Transfer the mixture to the mixie jar and grind it to a smooth paste. Transfer the chutney to a bowl.
- Heat a pan, add oil, when it is hot, add mustard seeds, urad dal, curry leaves and asafoetida, after mustard seeds pops up, turn off the flame and transfer this tempering to the chutney bowl. Mix well.
- Serve this yummy chutney as side dish for [idly](#) or [dosa](#) or [paniyaram](#).

Tips

- You can use tomato paste or tomato puree in place of tomatoes.
 - Adjust the no of red chilies according to your taste.
 - Add grated coconut, if you needed.



Tags: [tomato chutney](#), [tomato and chana dal chutney](#), [tomato chana dal chutney recipe](#), [chana dal chutney](#), [tomato chutney](#)

[for idly](#), [tomato chutney for dosa](#), [tomato and chana chutney without coconut](#), [chutney recipe without coconut](#), [chutney recipes](#), [chutney recipes for idly dosa](#), [side dish for idly dosa](#), [south indian chutney recipe](#), [chettinadu style tomato chutney](#)

Pudhina Thogayal / Mint Chutney



Pudhina Thogayal (Mint Chutney Recipe without coconut) is a

tasty and flavourful chutney that goes well with hot idly or dosa or even chapathi. This mint chutney has no coconut, no onion and no tomato in it. This pudhina chutney is without seasoning, so you can spread it in bread to make sandwiches. To make pudhina thogayal recipe, you need mint leaves. Other ingredients are garlic and ginger which adds a different twist, tamarind adds little tangy taste which compliments well with mint chutney. Addition of urad dal and bengal gram gives thickness to this chutney. Serve this easy pudhina thogayal (Mint Chutney) for idly or dosa or pongal or chapathi or in bread sandwiches.

Ingredients for Mint Chutney

- 3 Cups of Mint Leaves
- 3 Tsp of Urad Dal
- 3 Tsp of Chana Dal
- 3 Red Chillies
- Small Tamarind Ball (Grape Size)
- 4 Garlic Cloves
- 1/2 Inch Ginger
- Few Curry Leaves
- Salt to taste
- Oil as needed

Method For Pudhina Thogayal

- Heat a pan with oil, add red chillies, urad dal, channa dal, saute this for few mins, until it changes to light brown color. Transfer this to a plate.
- Heat the same pan with oil, add garlic, ginger, saute this for mins, add tamarind, curry leaves and mint leaves, saute this until it shrinks in size. Transfer this to a same plate. Let it cool down for few mins.
- Grind everything to a little coarse paste along with little salt and water. Transfer it to a serving bowl.

- Serve this chutney for hot idly or dosa or even you use it for sandwiches.

Tips

- You can add coconut while sautéing, but differs in taste.
- For spicy taste, I used red chillies, you can use green chillies instead.
- Adding tamarind adds tangy taste, that compliments well with mint chutney.

Tags : [mint chutney](#), [mint chutney recipe](#), [pudhina chutney](#), [pudhina chutney recipe](#), [pudhina thogayal](#), [how to make pudhina thogayal](#), [make mint chutney](#), [prepare pudhina thogayal](#), [thogayal recipes](#), [south indian mint chutney](#), [chutney varieties](#), [side dish chutney for idly dosa](#), [chutney without coconut.](#), [make pudhina chutney](#)

[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.



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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