# 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.

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# Carrot Coconut Chutney Recipe / Side dish for Idli dosa




Did you get bored my making regular chutney only with onion and tomato for idli & dosa. Here is an interesting and healthy carrot coconut chutney recipe, a great side dish for idli & dosa. My mom used to make lot of chutney recipes with

vegetables like carrot chutney, chow chow chutney and radish chutney. But I love carrot chutney, because it has a balance of all flavors like sweet, tart, spicy and salt. It tasted so good with samai idly. You can also make this chutney without coconut. For a change, do try this easy carrot chutney recipe for idly or dosa .You will definetely enjoy the goodness of carrot.

## Ingredients for Carrot Coconut Chutney Recipe

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

• 2 Big Carrots, Grated
• 2 Tbsp of Urad Dal (ulundu)
• 3 Red Chilies (long)
• 1 Tsp of Ginger, Grated
• 1.5 Tbsp of Coconut (Dry Dessicated)
• Pinch of Tamarind
• Salt to taste
• 2 Tsp of Oil
• Water as needed

### To Temper

• 1 Tsp of Gingelly Oil
• 1 Tsp of Mustard
• 1 Tsp of Urad Dal
• Few Curry Leaves
• Pinch of Asafoetida

## Method  for Carrot Coconut Chutney Recipe

• Wash, peel the skin and trim the edges of carrot. Grate it using grater and keep it aside.
• Heat a pan with oil, when it is hot, add urad dal, onion and red chilies until it turns golden brown.Add ginger and coconut, fry for a min. Finally add grated carrot, tamarind and salt, fry until raw smell vanishes. Turn off the flame, cool the mixture and grind it along with water until it turns smooth. Transfer it to a serving bowl.
• Heat a pan with oil, add mustard seeds, urad dal, curry leaves and asafoetida, after mustard seeds pops up. Transfer this to a serving bowl. Mix well with a spoon.
• Yummy carrot chutney is ready to serve for idly or dosa or paniyaram.

### Tips

• You can use baby carrots in place of carrots.
• To make your chutney spicy, add green chilies in addition to red chilies.
• Fry the carrots until raw smell vanishes.
• Why grating the carrots ? To make the sautéing process easier.
• You can also make chutney without coconut.




Tags: carrot chutney, carrot coconut chutney, carrot coconut chutney recipe, Carrot chutney for idli dosa, chutney recipes for idli dosa, chutney ideas without onion and tomato, how to

make carrot chutney, easy chutney recipe

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# 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