MINT & CORIANDER CHUTNEY

This is a pan Indian chutney, found everywhere and enjoyed with everything. It’s the tomato ketchup of India.
**Mint & Coriander Chutney**

- 50g fresh coriander
- 25g mint leaves
- 1 green chilli
- 1 inch fresh ginger
- 1 garlic clove (*peeled*)
- 1 tablespoons lemon juice
- ½ tsp salt
- ½ tsp sugar
- 200ml greek yoghurt

In a blender blitz everything until silky and brilliant green. The chutney will keep for about 4-5 days and should be refrigerated. It thickens after refrigerated, a couple of teaspoons of olive oil will help slacken it a little or a couple of teaspoons of lemon juice will do the trick as well. The lemon juice will also help preserve the chutney for a little longer.

It’s a universal chutney used across the Indian subcontinent every day in every way.

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