

## MINT CHUTNEY

**Serving 8-10**

### **INGREDIENTS:**

*table spoon = tbsp      //      tea spoon = tsp*

*1 cup            mint leaves (all stems removed)  
1 cup            Coriander leaves roughly chopped  
2 tbsp          green chilies chopped (adjust to taste)  
2 tbsp          lemon juice (adjust to taste)  
2 tbsp          yoghurt  
1/2 inch        ginger chopped  
1 ts             salt (adjust to taste)  
2 tbsp          sugar  
pinch          asafetida*

*Approximately 1/2 cup water  
(required to make consistency that will suit Tikka)*

### **PREPARATIONS:**

- *Blend all ingredients, except the mint and coriander leaves, into a paste.*
- *Add mint and coriander, a little at a time, and blend until smooth.*
- *Add water as needed.*
- *Taste and adjust salt, green chilies, or lemon juice as desired.*