

MINT CHUTNEY

- 1 Bunch of Chopped Mint Leaves
- 1 Medium Onion finely chopped
- ½ tsp Ginger paste
- 1 tsp Grated Coconut
- 1 tsp Cumin seeds
- 1 tsp Urad Dal
- Salt
- Oil



- Heat 1 tsp of Oil in a Kadai and add cumin seeds, urad dal and onion one after the other and fry for 2-3 minutes.
- Add Mint leaves and grated coconut and fry for another 2 minutes.
- Put the ingredients along with salt and blend it to a smooth paste.
- If necessary you may add water or do a seasoning with oil, curry leaves, and mustard seeds

