

## Mint Chutney

Savannah · 29/09/2024

**Prep Time**

8

**Difficult**

Medium

**Servings**

1 cup

**Description**

I had searched everywhere for a mint chutney recipe The stars aligned one day and I not only found a fabulous house to rent but a landlord who knew how to make this chutney This is Roselyns recipe

**Ingredients**

- - 1 medium onion
- cut into chunks - 1 bunch fresh cilantro - 1 ½ cups fresh mint leaves - 1 green chile pepper - 1 tablespoon tamarind juice or lemon juice - ½ teaspoon salt - ¼ cup water
- or as needed

**Instructions**

1. Combine onion
2. cilantro
3. mint
4. chile pepper
5. tamarind juice
6. and salt in a food processor. Process to a fine paste
7. adding enough water to achieve a thick sauce. Cook's Note You can add as much or as little onion as you like.