

Tomato Chutney

Savannah · 29/09/2024

**Prep Time**

30 mins

Difficult

Medium

Servings

6

Description

This is an African Mozambique tomato chutney sauce that goes well with African curry and onion hot sauce. It is very simple to make and uses fresh ingredients that are easily found.

Ingredients

- - 2 pints cherry tomatoes - 1 small white onion
- chopped - 1 green onion
- chopped - ½ teaspoon chopped fresh cilantro - 2 green chile peppers
- chopped - salt to taste - 1 teaspoon lemon juice
- or to taste

Instructions

1. Place cherry tomatoes in a medium saucepan. Add just enough water to cover the bottom of the pan. Bring to a boil over medium-high heat
2. and let cook until tomatoes are soft and broken. In a medium bowl
3. mix together the white onion
4. green onion
5. cilantro
6. and chile peppers. Add hot cooked tomatoes
7. and mix well. Season with salt
8. pepper and lemon juice to taste.