



# Pakoras

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## Tomato Chutney

### Ingredients

Tomatoes coarsely chopped.....	6
Ghee.....	2 Tbsp
Cumin seeds.....	1 Tsp
Ginger, minced.....	2 Tbsp
Green chili, slit in two halves.....	1

### Preparation :

- 1) Heat the ghee in a saucepan on moderately high heat; add cumin seeds, when they darken a few shades, add the ginger and green chili, stir-fry for 1 minute.
- 2) Add the tomatoes combining well with the spices. Reduce the heat to low and stirring often, cook for about 15-20 minutes or until they become pulpy and thickened. Take off from the heat.

**Serves :** Four-Five