

## Recipe

Coconut and Coriander Chutney

## By

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## Ingredients

- 1½ C fresh shredded coconut
- 1 bunch, fresh coriander leaves
- 1 Tbsp grated ginger
- 2 hot green chilies
- ½ C water
- ¾ Tsp salt
- 1 C yogurt
- 2 Tsp oil
- 1 Tsp black mustard seeds
- ¾ Tsp split urad dal
- 8-9 fresh curry leaves
- ¼ Tsp yellow asafetida powder

## Preparation

1. Blend the coconut, coriander, ginger, chilies, salt and water (as required) in a blender until smooth.
2. In a bowl, whisk the yogurt using a wire whisk until smooth. Stir in the coconut-coriander paste.
3. Heat oil in a small pan over moderately high heat. Add the mustard seeds, when they crackle, add urad dal, sauté until golden, add curry leaves, sauté for a while and sprinkle asafetida. Remove from heat and immediately add to the chutney.

\*\* This chutney can be used for variety of dishes like dosas, idlis, pongal, vadas etc.

## Yield

2¾ Cups

**For further details please contact**

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Hare Rama Hare Rama Rama Rama Hare Hare**