

## Recipe

### Raw Tomato Chutney

## By

Bhaktin Archana



## Ingredients

- Green raw tomatoes - 3
- Ripe tomato - 1
- Fresh coriander - ½ cup
- Oil - 1 tsp.
- Green chilies - 4
- Small lemon size tamarind (Wash it properly)
- Ginger (Cut into small pieces) - 1 Piece
- A pinch of turmeric powder
- Salt as per taste.

## For Tadka:

- Oil - 1 tbsp.
- Jeera - ½ tsp.
- Mustards - ½ tsp.
- Dry red chili - 1.
- Few curry leaves.
- A pinch of hing.

## Preparation

1. Cut the green and ripe tomato into 4 pieces each.
2. Heat 1 tsp oil, add tomato pieces, tamarind and green chilies, covered, and cook on low flame for about 10 minutes.
3. Next add coriander leaves, ginger pieces, mix, covered, cook on low flame for more 10 minutes or till dry content.
4. Turn off the heat, let it cool completely.
5. Grind above mixture along with turmeric and salt into smooth paste.
6. Now put the popu, heat oil, add jeera and mustards let them pop, add red chilies, curry leaves and hing, fry for 2 minutes, and mix with above chutney.
7. Serve with idli, rice or dosa.

## Serves

2 Persons.

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