

Street Style Green Chutney

Recipe ID: ID-R03674D2



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Ingredients

- Prepare Green Chutney
- Hara dhania (Fresh coriander) 50g
- Podina (Mint leaves) 25g
- Hari mirch (Green chillies) 3
- Adrak (Ginger) 1-inch piece
- Lehsan (Garlic) cloves 3
- Zeera (Cumin seeds) roasted & crushed 1 tsp
- Iodized Himalayan pink salt $\frac{1}{2}$ tsp or to taste
- Sugar 1 tsp
- Water (chilled) 3-4 tbs
- Ice cubes 3
- Aloo (Potato) boiled small 1
- Lemon juice 3 tbs
- Cooking oil 2 tsp

Method

1. In a blending jar, add fresh coriander with stem, mint leaves, green chillies, ginger, garlic, cumin, pink salt, sugar, water, ice-cubes, & blend coarsely.
2. Add potato & lemon juice, then blend well.
3. Add cooking oil & Blend well. Green chutney is ready! Set aside.

Roman Urdu

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- Aloo (Potato) boiled small 1
- Lemon juice 3 tbs
- Cooking oil 2 tsp

Method

1. Blending jar mein fresh hara dhania (stems ke sath), podina ke patte, hari mirchain, adrak, lehsan, zeera, pink salt, cheeni, pani aur ice cubes daalein aur coarse blend karlen.
2. Aloo aur lemon juice daalein, phir achi tarah blend karlen.
3. Cooking oil daalein aur dobara blend karlen. Green chutney ready hai! Side par rakh den.

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