

## Green Chutney for tandoori and snacks by Chef: Bishandutt Dabral

🕒	Total Prep Time:	15 mins
🕒	Prep Time:	10 mins
🕒	Finishing Time:	2 mins
👤	Recipe Serving:	4-6 Person
🌈	Difficulty Level:	Easy



### Ingredients and preparation of Green Chutney for tandoori and snacks

Coriander fresh (leaves with stems)	1/4 <sup>th</sup> bunch
Roughly cut	
Mint roughly cut	1/4 <sup>th</sup> bunch
Ginger clean and slice	50 gms
Green Chilies cut	5 no
Chat Masala	¼ tsp
Hang curd	10 gms
Fine nylon sev	20 gms
Lemon Juice	5 ml
Garlic peel	4 buds
Roasted Cumin fresh	½ tsp
Salt	To taste

#### How to Prepare Green Chutney for tandoori and snacks

- 1) Add all the ingredients in an electric mixture or a grinder. Mix it well for 3-4 minutes
- 2) Check for salt, ready to serve with tandoori dishes or with Indian Snacks.

#### Important Tips

- 1) If needed only then add water while grinding the chutney.