

Tomato Chutney for tandoori and snacks by Chef: Bishandutt Dabral

🕒	Total Prep Time:	20 mins
🕒	Prep Time:	10 mins
🕒	Cooking Time:	8 mins
🕒	Finishing Time:	5 mins
👤	Recipe Serving:	4-6 Person
🌈	Difficulty Level:	Easy



Ingredients and preparation of Tomato Chutney for tandoori and snacks

Tomato ripe	02 no
Roasted Chana Dal	5 gms
Garlic chop	5 buds
Curry leaves	4-5 no
Kashmiri Deggi Chilli powder	1 Tsp
Sugar	10gms
Mustard Oil for tempering	10 gms
Salt	To taste

How to Prepare Tomato Chutney for tandoori and snacks

- 1) Boil Tomatoes and remove the skin by backside slit method and chop it roughly. Keep it in a bowl
- 2) For tempering take a pan heat Mustard oil and add curry leaves, garlic chop and deggi chilli powder. Mix it and stir it for a minute under a slow flame
- 3) Add above tadka/tempering to tomatoes and add roasted chana dal, sugar and salt.
- 4) Grind it in an electrical mixer. Make into a fine paste. Check for salt. Ready to Serve.

Important Tips

- 1) This tomato chutney can be served with tandoori dishes and Indian Starters