

Best Coriander Peanut Chutney

Chutney is so important in Indian cooking as it brings the food alive and gives more flavour. This chutney can be made in minutes and then frozen in small portions to use when needed.

Ingredients

30g peanuts
1 small onion, roughly chopped
3 small, green chillies, ends removed
2 garlic cloves, peeled
20g mint leaves
40g coriander leaves
 $\frac{1}{2}$ tsp salt
1 tsp sugar
juice of 1 lime/lemon

Method

- Dry roast the peanuts in a pan until golden to add to the flavour for a couple of minutes.
- Put the onion, chilli and garlic in a blender.
- Add mint and coriander leaves, salt, sugar and citrus juice.
- Add roasted peanuts and a splash of water to help mix it up.
- Blend well for about 45 seconds to 1 minute.
- Taste test before removing.