

coriander & mint chatni

preparation time: 10 minutes
Cooking time: 5 minutes
chilli rating: mild

difficulty Level: easy
Serves: 4



coriander & mint chatni is delicious with pepper and tamarind crusted prawns

ingredients

1½ tsp cumin seeds

¼ cup fresh coriander leaves, coarsely chopped

½ cup fresh mint leaves, coarsely chopped

juice of 1 lemon

salt and freshly ground black pepper, to taste

method

In a small saucepan, over low heat dry-roast cumin seeds until fragrant and lightly coloured, being careful not to burn them.

Allow to cool, then grind to a powder in a spice grinder.

In a small blender, process coriander, mint, lemon juice and ground cumin seeds until fine.

Serve in a small bowl and season to taste with the salt and pepper.

Ajoy's tips

Click [pepper and tamarind crusted prawns recipe](#) which is delicious with this coriander and mint chatni.

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