

# pudīne kī chatnī

preparation time: 15 minutes  
cooking time: no cooking required  
chilli rating: medium

difficulty level: easy  
makes: about 1 cup



## ingredients

½ bunch fresh coriander leaves  
½ bunch fresh mint leaves  
2 medium-sized green chillies, seeds left intact, roughly chopped  
1-inch piece fresh ginger  
salt, to taste  
1 tsp cumin seeds  
juice of ¼ lemon,  
or ½ green mango, grated

## method

Put all the ingredients in a spice grinder, or a pestle and mortar and grind to a smooth paste.

Season to taste with salt (if needed) and freshly ground black pepper and use as required.

This mint chatni will keep in the refrigerator for 1–2 weeks.

Ajoy's tips Click [chatnis, murabbas and pickles](#) to read Ajoy's blog about pickles and chutneys.

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