

# Pudina Chutney

Mint Chutney

**Hari**  
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## Method

- 01** Slice the lemon in half and slice off the rind, remove any pips and chop the flesh into quarters.
- 02** Remove the leaves from the mint, discarding the stalks and remove the chilli stems too.
- 03** Place the mint, lemon, salt, chillies and onion into a blender and blitz until you get a fine blended chutney.

## Served with

This is a fantastic fresh mint chutney that takes seconds to make and works well as a dip with all types of nibbles. This is the most fantastic zingy chutney you will ever taste!

## Ingredients

Large bunch of fresh mint leaves

1 onion cut into chunks

1 tsp salt

1 green chilli (add more for more heat)

1 or 2 lemons



**More on this recipe**

<http://www.harighotra.co.uk/fresh-mint-chutney-recipe>

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