

# Coriander Mint Chutney ~ Dhania Pudina Chutney

Yield: 24 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/anglo-indian-mint-chutney-recipe>

## Ingredients:

- 1 mint big bunch, ~ Pudina, approx. 2 ½ cups chopped & firmly Mint Leaves packed.
- 1 1/2 cups coriander leaves chopped & firmly, ~ Cilantro, check note
- 6 green chilies I used frozen store bought green chilies from the Indian store.
- 1 tomato big Vine Ripe, or 1 cup chopped Tomatoes
- 1/2 small onion chopped
- 5 cloves garlic opt. and adjust to taste
- 6 tablespoons roasted peanuts
- 1 teaspoon cumin seeds
- jeera
- 2 1/2 teaspoons salt adjust to taste
- 4 teaspoons sugar
- 1 lemon ~ Lime juiced or ¼ cup Lemon Juice, We used lemon
- 1/3 cup water opt. check note

## Nutrition:

1. Calories: 25 calories
2. Carbohydrate: 3 grams
3. Fat: 1 grams
4. Fiber: 1 grams
5. Protein: 1 grams
6. Sodium: 260 milligrams
7. Sugar: 2 grams

---

Thank you for visiting our website. Hope you enjoy Coriander Mint Chutney ~ Dhania Pudina Chutney above. You can see more 17 anglo indian mint chutney recipe Discover culinary perfection! to get more great cooking ideas.