

# Grape Chutney

Yield: 4 min  
Total Time: 30 min

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

## Ingredients:

- 3 1/4 cups grapes sliced in half, lengthwise
- 1 tablespoon sugar
- 1 teaspoon salt
- 1/2 teaspoon chilli powder
- 1 teaspoon coriander powder
- 1 tablespoon mango powder
- 1/3 teaspoon seeds rayee, or mustard seeds
- 1/4 teaspoon fenugreek seeds
- 1/2 tablespoon cumin seeds roasted and ground
- 1/4 teaspoon seeds onion
- 1 tablespoon oil any cooking oil will do

## Nutrition:

1. Calories: 120 calories
2. Carbohydrate: 21 grams
3. Fat: 4.5 grams
4. Fiber: 3 grams
5. Protein: 2 grams
6. Sodium: 600 milligrams
7. Sugar: 15 grams

---

Thank you for visiting our website. Hope you enjoy Grape Chutney above. You can see more 17 grape chutney indian recipe They're simply irresistible! to get more great cooking ideas.