

# Spiced Indian Chutney for Dipping

Yield: 4 min  
Total Time: 85 min

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

## Ingredients:

- 3 tablespoons tamarind paste
- 1333 cups dried dates pitted and roughly chopped
- 1/2 teaspoon avocado
- lemons juiced
- cayenne pepper
- 1/2 teaspoon dried yeast
- 1667 cups flour all-purpose
- 1/2 teaspoon salt
- 5 tablespoons olive oil
- 1 teaspoon avocado
- sea salt