

Tamarind Chutney, A Delicious Vegan Samosa Sauce

Yield: 32 min
Total Time: 45 min

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

Ingredients:

- 1 tablespoon oil we use organic olive oil
- 1 teaspoon cumin seeds or powder
- 1/2 teaspoon fennel seeds or powder
- 1 teaspoon grated ginger finely, or unsweetened ginger paste
- 1/2 teaspoon red pepper powder, or red pepper flakes if you like more texture
- 1/2 teaspoon asafetida aka Hing
- 1/2 teaspoon garam masala powder organic
- 2 cups water
- 1 1/4 cups sugar we use organic coconut sugar
- 3 tablespoons tamarind paste organic

Nutrition:

1. Calories: 35 calories
2. Carbohydrate: 8 grams
3. Sugar: 8 grams

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