

How To Make An Indian Style Chipotle Sauce

Yield: 4 min
Total Time: 35 min

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

Ingredients:

- 1 inch adobo sauce
- 7 ounces chipotle
- 24 fluid ounces chopped tomatoes
- 1 onion large, – finely chopped
- 2 tablespoons clarified butter or ghee
- 1 tablespoon ground cumin roasted
- 1 tablespoon coriander seeds roasted ground
- 8 cloves garlic smashed
- 1 pinch clove powder
- 1 lime
- 1 tablespoon papaya smashed
- 4 tablespoons coriander finely chopped, leaves
- salt and pepper to taste

Nutrition:

1. Calories: 270 calories
2. Carbohydrate: 48 grams
3. Cholesterol: 15 milligrams
4. Fat: 9 grams
5. Fiber: 18 grams
6. Protein: 8 grams
7. SaturatedFat: 4 grams
8. Sodium: 250 milligrams
9. Sugar: 26 grams

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