

Red Onion Chutney

Yield: 3 min

Total Time: 140 min

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

Ingredients:

- 1 tablespoon olive oil
- 2 red onions medium, sliced finely
- 1 yellow onion large, chopped fine
- 2 shallots diced
- 1/4 teaspoon kosher salt
- 1 pinch ground black pepper freshly
- 1 jalapeno deseeded, deribbed and diced
- 1/4 cup balsamic vinegar
- 3 tablespoons red wine vinegar
- 1/4 cup brown sugar packed
- 1/8 teaspoon cinnamon
- 1 bay leaf

Nutrition:

1. Calories: 210 calories
2. Carbohydrate: 38 grams
3. Fat: 4.5 grams
4. Fiber: 2 grams
5. Protein: 3 grams
6. SaturatedFat: 0.5 grams
7. Sodium: 220 milligrams
8. Sugar: 19 grams

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