

Ingredients

	Quantity:	Measure:	Ingredients:	
	1.1/2	Teacup	Beetroots	grated.
1/4		Teaspoon	Dhal, Urid (white)	Roast
3		Whole	Chillies Red Dry	Roast
1		Tablespoon	Cooking Oil	For frying
4-5		Nos	Curry Leaves	Fry
1/4		Teacup	Coconut - Grated /Desiccated	Add to fried ingr
1		Teaspoon	Cooking Oil	For tempering.
1/4		Teaspoon	Mustard Seed	For tempering

Method

Wash, peel and grate the beetroots. Roast the dhal and red chillies and pound the dhal and cut the chilles in small bits. In one table spoon of oil, fry the curry leaves, add the chana dhal and chillies and fry them, add the beetroot and grated coconut.

Temper mustard seeds in one teaspoon of oil and add it to the chutney. Mix well.