

Mango Chutney - Sweet

Written by Our Family

Ingredients

Quantity	Measure	Ingredients	Description
2	Teaspoon	Cooking Oil	
1/2	Teaspoon	Coriander/Dhania	Roasted
5	Large	Dates	remove seeds
1	Teaspoon	Jeera/Cumin Seeds	Roasted
1	Teaspoon	Lime Juice	
3	Large	Mango - Raw	Pared and cut
A	Little	Salt	to taste
2	Teaspoon	Sugar	

Method

Pare the green mangoes and cut it into small chunks.
Heat about 2 tsp oil in a pan and fry the chunks till they turn mushy.
Drain, mash well and set aside to cool.
Blend together the rest of the ingredients with
the mango without adding any water, to a smooth paste.
Adjust salt if needed.
Remove from blender and store in an airtight container.
This chutney keeps well for over a week when properly stored in the fridge.