

Groundnut Chutney

Written by Mother's Touch

Ingredients

Quantity	Measure	Ingredients	Description
3	Medium	Chillies Green	
1	Teaspoon	Cooking Oil	
1/2	Inch	Ginger	chopped
1	Teacup	Groundnuts/Peanuts	Roasted and
1	Small	Onion	sliced
	As Required	Salt	to taste
1	Tablespoon	Tamarind Juice	

Method

1. Heat oil in a skillet and add chillies, sliced onion, ginger and let it cool.
2. Grind to paste, the fried ingredients along with roasted ground nuts, tamarind juice and salt and coriander leaves. If the paste is too thick add little water and the consistency should be like yogurt. This goes well with Idli, Dosa and Chapati.