

Tomato Chutney

Tomato Chutni

This is another popular chutney which is more of a vegetable dish than a chutney.



- 5 red tomatoes – cut into 1 cm size pieces
- Salt to taste
- 3-4 pinch cumin seeds
- 2 pinch chilli powder
- 1 pinch cinnamon
- 1 pinch black pepper
- 1-2 tsp roasted peanut powder
- ½ tsp jaggery/brown sugar

1. Heat the oil then add the cumin. Fry for a few seconds and then add the tomato.
2. Fry for a few minutes then add the rest of the spices. Cook for 5 minutes.
3. Add the peanut powder and sugar. Cook one more minute.

*Can add coconut or curry leaves etc