

Coconut & Chilli Chutney

Khobra Mirchi Chutni



- ½ cup dried coconut
 - ½ cup roasted chana dal
 - Salt to taste
 - Handful coriander leaves (or curry leaves or mint leaves)
 - 1 – 1 ½ tsp cumin seeds
 - 1 medium sized green or red chilli
1. Mix all ingredients in a blender till it is a fine powder.
 2. This is a dry chutney. If you want to make it a liquid chutney add yogurt and water.