

Spicy Tomato and Onion Chutney

A zesty and flavorful chutney made with tomatoes, onions, and green chillies, perfect as a side dish or condiment.


20 min

Total time

Easy

Difficulty

80

kcal / serving

Ingredients

- 1 tomato
- 4 onions
- 10+ green chillies
- 1 tsp oil
- 1/2 tsp mustard seeds
- 1/2 tsp cumin seeds
- 1/4 tsp turmeric powder
- Salt to taste

Steps

- 1 Heat oil in a pan and add mustard seeds and cumin seeds.
- 2 Add finely chopped green chillies and sauté for a minute.
- 3 Add chopped onions and cook until translucent.
- 4 Add chopped tomato, turmeric powder, and salt. Cook until tomatoes are soft.
- 5 Remove from heat and let it cool.
- 6 Blend the mixture into a coarse paste.
- 7 Adjust seasoning if needed.
- 8 Serve as a side dish or condiment.