

Mint and Coriander Chutney

Ingredients

- 2 cups coriander, coarsely chopped
- 1 cup mint leaves
- 1/4 cup lemon juice, from about 1 large lemon
- 3 cloves of garlic
- 1 green chilli, chopped, seeds removed if desired
- 1 knob of ginger, peeled and chopped
- 1 1/2 teaspoons salt flakes
- 1 1/2 teaspoons [cumin seeds](#)

Method

1. Make the chutney:

Combine coriander, mint, lemon juice, garlic cloves, chilli, ginger, salt, and cumin seeds in a blender or food processor. It should be a thick enough to coat a samosa when dipped.

If you want it thinner, add 2 to 3 tablespoons of water. Transfer the chutney to a bowl, cover it, and wait until the samosas are ready.