



Kara Chutney

Serving: 1

Veg

### *Ingredients*

- 1. Channadal – 1 tbsp
- 2. Udad dal -1 tbsp
- 3. Tomato –  $\frac{1}{2}$
- 4. Onion –  $\frac{1}{2}$
- 5. Kashmiri chilly – 1
- 6. 2 clove garlic
- 7. Salt to taste
- 8. Water as required
- 9. Imli –  $\frac{1}{2}$  inch
- 10. Oil- 1 tsp
- **Tempering:**
  - 1. Musterd seeds (Rai) –  $\frac{1}{2}$  tsp
  - 2. Curry patta leaves – 4-5
  - 3. Oil –  $\frac{1}{2}$  tsp

### *Preparation Method*

- 1. Take a pan heat the oil add channa dal and udad dal sauté for 2 minutes.
- 2. Add Onion till light brown add tomato, red chilli, garlic sauté for 3 minutes
- 3. Cool completely add little water, salt and tamarind, grind it to smooth paste.
- **Tempering:**
- Heat little oil add mustur , curry leaves , pour the tempering on the chutney.