



Avocado Mint Chutney

Serving: 1

Veg

Ingredients

- 1/4 Medium Avocado
- 1 Cloves Raw Garlic (optional)
- 1 tbsp Freshly Chopped Mint Leaves
- 1 Raw Green Chilli
- 1 tsp Lime Juice fresh
- 1 tbsp Freshly Chopped Coriander
- Pink Salt according to taste
- Black Pepper powder according to taste

Preparation Method

- 1 Wash all the herbs and keep them ready.
- 2 Chop the avocados and the coriander, mint and green chillies.
- 3. In a bowl put the herbs and chopped avocado. Chop the garlic and add to this bowl.
- 4. Add the chopped chillies.
- 5. Lastly add the salt and pepper and mix it well. If you want you can blend this up and make it like a sauce.
- 6. Enjoy this relish with you eggs, meats, dosas, chilla, and just about anything. If you want to increase the fat content you can always add 1 tsp olive oil.