DietCloud – Recipe

Recipe Name: Chili Coriander and Capsicum Rusk Chutney Recipe

Diet Type:

Course: Side Dish

Cuisine: Indian

Quantity:



Ingredients

Ingredient	Quantity
• 2 cups Coriander (Dhania) Leaves • 1 Green Bell Pepper (Capsicum) • 1 Rusk - (or bread crumbs) • 4 cloves Garlic • 2 Green Chillies • 2 tablespoon Raw Peanuts (Moongphali) • 1 tablespoon Sugar • 2 teaspoons Lemon juice • Salt - to taste	4

Preparation

• To begin making the Chili Coriander and Capsicum Rusk Chutney Recipe, clean the coriander leaves thoroughly and wash it.
• Dry pat it and keep it asideDry roast the peanuts in a skillet till they turn crisp and golden.
• Crush them roughly between your palms and remove the peel.

• Check the salt and spice and adjust to suit your taste.
• Once done, transfer the chutney into a serving bowl and serve.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)