

**Recipe Name:** Rajasthani Kachri Chutney Recipe -  
Rajasthani Kachri Ki Chutney Recipe

**Diet Type:**

**Course:** Side Dish

**Cuisine:** Rajasthani

**Quantity:**



## Ingredients

| Ingredient                 | Quantity |
|----------------------------|----------|
| • 6 kachris                | 2        |
| • 12 cloves garlic         |          |
| • 4 dry red chillies       |          |
| • 1 tablespoon cumin seeds |          |
| • salt - as per taste      |          |
| • 3 tablespoons curd       |          |
| • 1 tsp ghee               |          |

## Preparation

- To make Rajasthani kachri chutney, firstly peel and cut the kachri.
- Taste them before making and see that it is not sour.
- In a mixer grinder, add kachri, garlic, dry red chilli, cumin, salt and curd.
- Grind it well.
- If too thick, add a little more curd and.

## Macronutrients

| Calories (kcal) | Protein (g) | Carbs (g) | Fat (g) | Fiber (g) | Sugar (g) |
|-----------------|-------------|-----------|---------|-----------|-----------|
| 120             | 2           | 25        | 7       | 4         | 10        |