

Recipe Name: Coriander and Coconut Chutney Recipe - Green Coriander And Coconut Chutney (Recipe (In Hindi))

Diet Type:

Course: Side Dish

Cuisine: Indian

Quantity: 1 bowl



Ingredients

Ingredient	Quantity
• 150 grams coconut - grated	4
• 100 grams coriander - fresh	
• 1 green chili - chopped	
• 1 inch ginger - chopped	
• 1/2 teaspoon cumin seeds	
• salt - 1 tablespoon lemon juice	
• according to taste	

Preparation

- To make coriander and coconut chutney, first put coconut, coriander, green chillies, ginger, cumin and salt in a mixer grinder.
- Grind well.
- After grinding, take it out in a bowl.
- Now add lemon juice to it.
- Mix and serve.
- Serve coriander and coconut chutne.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
120	2	8	10	3	2