

Recipe Name: Mysore Chutney Recipe

Diet Type:

Course: Side Dish

Cuisine: Karnataka

Quantity:



Ingredients

Ingredient	Quantity
• 1 tsp oil	4
• 1/2 cup chana dal	
• 5 dry red chillies	
• 1 tbsp lemon juice	
• salt - as per taste	
• 1 tsp coconut powder	
• 1 spoon curry leaves	
• 1 tsp ginger - cut	

Preparation

- To make the Mysore chutney recipe, first heat the oil in a pan.
- Add chana dal to it and roast it.
- Cook the gram lentils till they become golden brown.
- Once cooked, remove and keep it aside to cool.
- Soak dry red chillies in hot water for half an hour.
- Then pour it in a mixer grinder with baked lentils, dry red chillies, tamarind pulp, salt, coconut, curry leaves, ginger and water.
- Grind it well.
- Remove and serve in a bowl after grinding.
- Serve the Mysore Chutney recipe with vegetable uttapam and filter coffee for your morning breakfast.

Macronutrients

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