

Recipe Name: Madurai Spicy Tomato Chutney Recipe
Diet Type:
Course: Side Dish
Cuisine: Tamil Nadu
Quantity:



Ingredients

Ingredient	Quantity
• 2 onions	4
• 5 dry red chillies	
• 2 tomatoes	
• 2 sprig curry leaves	
• 1 tsp rye	
• 2 tsp urad dal	
• salt - as per taste	
• 1/4 cup water	
• 3 tsp sesame oil	
• 2 tsp tamarind Paste	
• 1/2 tsp sugar	

Preparation

- To make Madurai Tomato Chutney Recipe, first cut the onion tomatoes and keep them separately.
- Now heat oil in a pan.
- Add dry red chillies, onions, tomatoes and cook for 5 minutes.
- Turn off the gas and allow it to cool.
- Pour this mixture into the mixer grinder with 2 tablespoons of water and grind it.
- Now heat sesame oil in a pan.
- Add mustard seeds and let it splutter.
- Now add urad dal, curry leaves and cook the urad dal till it becomes golden brown.
- Now add onions and cook till they become soft.
- Now add the remaining tomatoes and cook till they become soft.
- Now add ground tomato onion chili mixture, some water and let it boil.
- Turn off the gas after boiling and serve.



- Serve Madurai Tomato Chutney Recipe with Rava Idli, Keerai Sambar and Filter Coffee for breakfast.

Macronutrients

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