

Recipe Name: Karnataka Style Ranjaka Recipe -
Karnataka Style Ranjaka Recipe

Diet Type:

Course: Side Dish

Cuisine: Karnataka

Quantity:



Ingredients

Ingredient	Quantity
• 10 dry red chillies	4
• 1 teaspoon of fenugreek seeds	
• 1 lemon juice	
• 1 tablespoon mustard oil	
• 1 teaspoon mustard oil	
• 1 sprig curry leaves	
• asafetida - a pinch	

Preparation

- Wash and dry the red chillies. Soak them in water for 10 minutes. Drain the water and grind the chillies with fenugreek seeds, lemon juice, and mustard oil to a smooth paste. Add the remaining mustard oil and curry leaves. Mix well.
- Transfer the chutney to a glass jar and store it in the refrigerator. It can be used as a side dish or a dip.

- The chutney can be stored for up to 10 days in the refrigerator.

Macronutrients

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