TOMATO CHUTNEY

Yields 10 servings
Prep Time: 10 minutes

3 medium tomatoes, sliced
1 tsp cumin seeds
5 garlic cloves
1.5 tsp red chili powder
1/8 tsp turmeric
1/2 tsp salt
2 tbsp oil

1. Heat oil and add cumin seeds. When seeds start to sputter, add in garlic.

2. Add sliced tomato, salt, red chili powder, and turmeric. Cook until the tomatoes turn mushy, stirring often.

3. Cool completely. Transfer tomato mixture to blender and blend to smooth puree.

4. Garnish with cilantro (optional) and serve.

Recipe adapted from ©indianhealthyrecipes.com

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