



# PARVEEN'S INDIAN KITCHEN

## MANGO CHUTNEY



### INGREDIENTS

- 200g ready-made mango chutney
- ½ small red onion, finely chopped
- 1 tbsp fresh mint, finely chopped
- 1 tbsp fresh coriander, finely chopped
- 1 lime, zest and juice of

### METHOD

1. Place the jar of mango chutney (OK I know it's cheating a little but no-one will ever know!) into a bowl, then add the zest of lime.
2. Squeeze over half of the lime juice then add the onion, mint and coriander.
3. Mix then serve with poppadoms and enjoy!

*Parveen*  
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