



Modern Indian Cuisine

## Roti's Fresh Mint Chutney



Makes approximately 1-1/2 cups

### Ingredients

2 cups lightly packed fresh mint leaves  
1 cup lightly packed fresh cilantro  
1 to 2 green serrano chilis, stemmed  
1/2 tsp salt  
1/2 tsp sugar  
4 green onions, coarsely chopped  
1/3 cup freshly squeezed lemon juice  
1/2 cup plain yogurt

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### Cooking Method

- I. Combine mint, cilantro, green chilis, salt, sugar, onion, lemon juice, and yogurt in a blender.
- II. Process to a smooth puree, making intermittent stops to scrape down sides of the container.
- III. Transfer to a serving bowl and garnish with a couple of mint leaves. This chutney has its best flavor when used fresh, but may be refrigerated in a covered container for up to three days.

### Suggestions

Use as a basting or marinade for summer grilling – lamb chops, chicken kabobs, and fish. Use as a base for zesty dressing tossed into your favorite seasonal greens. Of course, it's always a flavorful addition to Roti's fabulous Indian cuisine.

Enjoy!

Roti is located at  
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