



Recipes

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Tomato-Garlic Chutney

Prep Time: 10 Minutes

Cooking Time: 13 Minutes

Serves 12

Ingredients:

- 2 fl. oz. Sesame Oil
- 8 oz. Yellow Onions , diced
- 4 each Serrano Peppers , seeded and rough chopped
- 8 each Whole Garlic Cloves , minced
- 2 oz. Fresh Ginger , peeled and minced
- 12 each Fresh Red Tomatoes , small diced
- 1 1/2 tsp. Salt
- 1 1/2 tsp. Black Mustard Seeds

Directions:

1. Heat a large skillet over medium-high heat. Add sesame oil, onions, chilies, garlic and ginger and stir-fry for 4-5 minutes, until onions are softened. Add diced tomatoes, salt and mustard seeds, cook another 5-7 minutes, stirring until tomatoes are softened.
2. Transfer mixture to a blender or food processor and pulse 2-3 times, the chutney should still have a chunky consistency. Reserve warm or at room temperature for assembly.