



Recipes

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Mint Chutney

Prep Time: 10 Minutes

Cooking Time: 0 Minutes

Serves 12

Ingredients:

6 cups Fresh Mint Leaves

3 cups Fresh Cilantro Leaves

4 Tbsp. Sugar

3 tsp. Ground Cumin

2 each Fresh Lemons , squeezed

3/4 tsp. Salt

4 fl. oz. Water

Directions:

1. Place mint and cilantro leaves, sugar, cumin into a food processor and puree into a paste, remove and add to mixing bowl. Stir in remaining ingredients, adjust seasoning if needed, reserve chilled in an air tight container, will hold 2 days.