



This flavourful sauce is quick and easy to make, especially if you have a mini-blender!

It makes a perfect dip for samosas, pakoras or kebabs alike. This is best made fresh, as it loses colour and flavour quickly.

Make sure to pick the mint leaves from the stems, but you can leave the coriander stems in. You can use any kind of yoghurt that you have to hand.



INGREDIENTS

- 1 handful mint leaves
- 1 handful coriander
- 1 green chilli (optional)
- 1 tsp ginger/garlic paste (optional)
- 2-4 tbsp yoghurt
- 1 tsp salt

METHOD

1. By hand: finely chop the mint, coriander and green chilli (if using). Stir to combine with the remaining ingredients. Add a splash of water if too thick.
2. With a mini food processor: combine all ingredients and pulse until finely chopped and smooth. You may need to add a splash of water to blend this effectively.

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