



A staple in Indian restaurants across Scotland, this quick and easy take on a classic Indian chutney is perfect paired with kebabs, pakoras or poppadoms!



INGREDIENTS

2 large red onions - diced
1 tbsp ginger/garlic paste
1 tsp each - chilli powder, garam masala, curry powder
1 tbsp rapeseed oil
50g tomato ketchup
50g sweet mango chutney
1 whole green chilli (optional)
Small handful fresh coriander
Salt to taste

METHOD

1. Combine all the ingredients in a bowl and stir together. Be careful with seasoning as the ketchup and mango chutney will have salt in them already!
2. Let sit for 15 minutes before eating - this will reduce the pungent red onion taste. This is best made on the day you'd like it, but can be kept till the next day.
3. Serve with Poppadoms, nans, kebabs or pakoras - it's delicious and tasty!

For spicier onions, increase the amount of Chilli powder or fresh chillies - alternatively, for saucier onions you can add more chutney and ketchup!

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