

## Coconut Chutney Plain

Written by Mother's Touch

---

### Ingredients

Quantity	Measure	Ingredients	Description
3	Medium	Chillies, Green	
1/2	Nos	Coconut	Scraped
2	Tablespoon	Cooking Oil	
	Few	Curry Leaves	
3	Flakes	Garlic	medium size
1/2	Inch	Ginger	
1	Teaspoon	Lime Juice	Juice of 1 le
182	Teaspoon	Mustard Seed	
	Little	Salt	to taste

### Method

Grind coconut, ginger, garlic. Add lemon juice and salt to taste. Season with mustard seeds and curry leaves. You can either have it dry, and add a little water to dilute it.

Serve with pancakes, dosas etc.