

Aam Ki Khatai Chutney Recipe | Tangy & Spicy Mango Chutney

Make quick Aam Ki Khatai Chutney with dried mango, green chilies, garlic and coriander. This tangy and spicy chutney pairs perfectly with samosas and pakoras.



Prep time
15 minutes

Cook time
0 minutes

Total time
15 minutes

Servings
4

Calories
25 kcal

Ingredients

Dried Mango Khatai	2-3 pieces
Green Chillies	2-3
Garlic	1-2 cloves
Fresh Coriander	8-10 leaves
Salt	¼ tsp
Water	For soaking

Method

- 1. Cut the Khatai:** Cut 2-3 pieces into smaller pieces.
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- 2. Soak**
Soak the khatai for 10–15 minutes.
- 3. Prepare Ingredients**
Keep the chilies, garlic and coriander ready.
- 4. Add to Blender**
Add the soaked khatai and remaining ingredients.
- 5. Add Salt**
Add ¼ teaspoon salt.
- 6. Blend**
Blend everything thoroughly.
- 7. Check Texture**
Stop and check the consistency.
- 8. Blend Again**
Blend again if the chutney is still coarse.
- 9. Serve**
Serve the smooth chutney with samosas or pakoras.

Chef tips

- Soak the khatai before blending. Adjust the green chilies according to your taste. Blend until the texture becomes smooth. You can substitute amchur, tamarind or anardana powder when khatai is unavailable.

Full recipe: <https://meenrazcooking.com/en/recipe/aam-ki-khatai-chutney/>

Watch the video: youtube.com/watch?v=7_JUXk3uNgM