

Spicy Momos Red Chutney Recipe – Street Style

Make a spicy Momos Red Chutney Recipe with tomatoes, dried red chilies and garlic. This easy street-style chutney is perfect with steamed or fried momos.



Prep time
10 minutes

Cook time
15 minutes

Total time
25 minutes

Servings
4

Calories
45 kcal

Ingredients

Ripe Tomatoes	3 medium
Dried Red Chilies	8–10
Garlic	8–10 cloves
Ginger	½ inch
Vinegar	1 tsp
Soy Sauce	½ tsp, optional
Sugar	½ tsp, optional
Salt	To taste
Oil	1 tsp
Water	As required

Method

- 1. Prepare the Chilies**
Remove the chili stems. Remove some seeds if you prefer less heat.
- 2. Boil the Ingredients**
Heat water in a pan. Add tomatoes and chilies. Cook until they become soft.
- 3. Cool the Ingredients**
Remove them from the water. Allow them to cool slightly.
- 4. Blend the Chutney**
Add tomatoes, chilies, garlic and ginger to a blender. Blend until smooth.
- 5. Season the Sauce**
Add salt and vinegar. Add soy sauce and sugar if desired.
- 6. Cook the Chutney**
Heat oil in a pan. Add the blended sauce. Cook over low heat until slightly thick.
- 7. Serve**
Allow the chutney to cool. Serve it with hot steamed or fried momos.

Chef tips

- Use Kashmiri red chilies for vibrant color with moderate heat. Adjust the amount of hot chili to your preference. Keep the chutney slightly thick for easy dipping. Also, avoid adding too much water while blending.

Full recipe: <https://meenrazcooking.com/en/recipe/momos-red-chutney-recipe/>

Watch the video: [youtube.com/watch?v=0n4fEanXxEI](https://www.youtube.com/watch?v=0n4fEanXxEI)