

Spicy Tomato Chutney Recipe – Desi Style

This spicy tomato chutney is a delicious Indian-style side dish made with fresh tomatoes, onions, green chillies, ginger, garlic and aromatic spices. Serve it with roti, paratha, rice or your favourite Indian meals.



Prep time
10 minutes

Cook time
15 minutes

Total time
25 minutes

Servings
4

Calories
55 kcal

Ingredients

Fresh tomatoes	4 medium, chopped
Onion	1 medium, finely chopped
Green chillies	2-3, chopped
Crushed ginger-garlic	½ tsp
Cumin seeds	¼ tsp
Black cardamom	1
Green cardamom	1
Bay leaf	1
Maggi Masala-e-Magic seasoning	1 small packet
Cooking oil	1 tbsp

Water	¼ cup
Salt	To taste
Fresh coriander leaves	A small handful

Method

- 1. Heat the oil.**
Heat one tablespoon of cooking oil in a pan over medium heat.
- 2. Temper the whole spices.**
Add cumin seeds, black cardamom, green cardamom and bay leaf. Sauté briefly until aromatic.
- 3. Add onion and green chillies.**
Add the finely chopped onion and green chillies. Cook until the onion becomes lightly golden.
- 4. Add ginger and garlic.**
Mix in the crushed ginger-garlic. Sauté until the raw aroma disappears.
- 5. Add the seasoning.**
Dissolve one small packet of Maggi Masala-e-Magic in a little water. Pour it into the pan and mix with the sautéed ingredients.
- 6. Add the tomatoes.**
Add four medium-sized chopped tomatoes. Stir well to combine them with the spices.
- 7. Add water and salt.**
Add salt to taste and approximately ¼ cup of water in total, including any water used for the seasoning.
- 8. Cover and cook.**
Cover the pan and cook over low heat until the tomatoes become soft. Stir occasionally to prevent sticking.
- 9. Thicken the chutney.**
Once the tomatoes are tender, remove the lid. Cook for another minute to achieve your preferred consistency.
- 10. Garnish and serve.**
Add finely chopped coriander leaves and mix well. Turn off the heat and serve the chutney warm with roti, paratha or dal-rice.

Chef tips

- Extra spicy: Add another green chilli or a little red chilli powder.
- Without Maggi seasoning: Use a small amount of garam masala and coriander powder instead.

- Thicker consistency: Reduce the water and cook uncovered for a few extra minutes.
- Storage: Refrigerate in a clean, airtight container and preferably consume within 2–3 days.

Full recipe: <https://meenrazcooking.com/en/recipe/spicy-tomato-chutney-recipe/>

Watch the video: youtube.com/watch?v=4NzvL0UwOx0