

## SEASONAL BLEND: SPICY TOMATO CHUTNEY



### MAKE THIS AGAIN!

## SEASONAL BLEND

Find this blend online, or substitute with these everyday Spicery Larder ingredients:

1 tsp each of chilli flakes and garam masala and ½ tsp each of cumin seeds and mustard seeds

Discover more about the Spicery larder at [thespicery.com/larder](https://thespicery.com/larder)

# SPICY TOMATO CHUTNEY

This is a really simple chutney to make, and the seed spices like nigella, mustard and cumin add a lovely crunchy texture. It goes very well with poppadoms or on the side of a curry, or even add some to a bacon sandwich for a touch of heat and a delicious hit of extra flavour!

**Prep**

5 mins

**Cook**

25 mins

**Heat**



**Serves**

4 as a  
condiment

- 4 **tomatoes** - roughly chopped
- 2 tbsp **vinegar** (white wine or cider vinegar is best)
- 2 tbsp **sugar** (brown is best)

- 1 Blend the tomatoes with the vinegar, sugar and ½ tsp salt to a smoothish puree (adding a splash of water if necessary)
- 2 Heat the puree in a wide pan with 2 tbsp oil and the **SPICY TOMATO CHUTNEY BLEND**, stirring regularly, for 20 minutes or until all of the liquid has evaporated and a spoon stirred through the centre leaves a trail
- 3 Leave to cool before serving (the chutney will also keep for several days in the fridge)

(1 portion of

**SPICY TOMATO CHUTNEY**

**BLEND** = 1 tbsp)

If you're making a bigger batch, scale up the fresh ingredients in proportion but the spices only by ⅔ or it will be too spicy!