



↑
WASTELESS
recipes
↓

Cilantro Chutney

Kitchen Scrap: Leftover cilantro stems

Yield: 3 servings

Prep time: 10 min.

Ingredients

- 1 bunch of cilantro stems
- 1-2 cloves garlic, minced
- 1 tablespoon lemon juice, about 1/2 lemon
- 1 teaspoon cumin
- 1-2 tablespoons minced onion, optional
- Salt to taste

Directions

1. Blend all ingredients together with 2 tablespoons of water until a medium smooth consistency.
2. Enjoy with rice and chicken dishes, on sandwiches or burgers, a dip for fries, paired with Indian dishes, and more!

Notes:

Add yogurt for a creamier taste, or add jalapenos for a flavorful kick.