

Green Chutney

Servings: 4-6

Prep Time: 5min

Cook Time: 0



Ingredients

- 60 g fresh coriander
- Small handful fresh mint
- 1 tbsp. (15 ml) honey
- Zest and juice of 1 lime
- 1 green chilli; deseeded and roughly chopped
- 3 tbsp. (45 ml) desiccated coconut; toasted
- 2 tbsp. (30 ml) coconut milk
- Salt and freshly ground pepper

Directions

1. Place coriander, mint, honey, lime juice and zest, chilli and coconut milk in a blender and blend until smooth.
2. Stir through the toasted coconut and season with salt and freshly ground pepper.