

Cilantro Chutney

1 cup chopped fresh cilantro
1/4 cup chopped fresh mint leaves (optional)
1 apple, cut into large chunks (Granny Smith or other tart type)
1 green chilli
1 medium tomato, cubed (optional)
2 tsp sugar
1 tsp lemon juice
1/2 tsp minced garlic
Salt to taste
1/2 tsp whole cumin seeds

Process all ingredients in food processor. It goes great with grilled chicken or fish. This chutney can also be used like bruschetta; just spread mixture on baguette slices and broil in oven.