



Tomato-Chile-Cilantro Chutney

1 (14.5-ounce) can diced tomatoes, undrained
3 cloves garlic, crushed
2 red chiles, seeded (if desired) and finely chopped
3 tablespoons coconut sugar or light brown sugar
2 tablespoons red wine vinegar
1½ tablespoons canola oil
1 tablespoon fish sauce
1 teaspoon mustard seeds
½ teaspoon ground cumin
½ teaspoon ground turmeric
½ cup chopped cilantro

Combine all ingredients, except cilantro, in a medium saucepan. Bring to a boil. Reduce heat, and simmer 30 minutes or until thick, stirring occasionally. Remove from heat and let cool to room temperature. Stir in cilantro. Transfer to a clean jar. Cool, cover and refrigerate up to 3 weeks.

Makes about 1½ cups.

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