

Spinach, Cilantro and Pistachio Chutney

In my world, a dab of chutney, whether raw or cooked, smooth or rough, elevates the simplest grain, vegetable and protein plate of food. This fresh, green, herbal chutney with a bit of texture from the pistachios complements the warm, spicy richness of the Curry Spices menu.

As with most of the condiments, make some extra and use it at will. For me, this would be a dip for vegetables or crackers, a base for Asian inspired vinaigrette, thinned down with yogurt for a drizzle over steamed vegetables.

Ingredients

- 1/2 bunch (4 cups packed) spinach leaves and tender stems
- 1 bunch (about 1/2 cup packed) cilantro leaves
- 1/2 cup pistachios, shelled
- 1/4 cup fresh mint leaves (optional)
- 1 medium green chili (jalapeño or serrano), seeded and rough chopped
- 1 Tablespoon lemon juice
- 2 Tablespoons olive oil
- 1/4 teaspoon sea salt

Method

Toast pistachios at 250 F for about 10 minutes or in a small heavy skillet. You'll know when they are ready by their delicious aroma.

Place all ingredients in food processor and blend until it makes a smooth purée or leave it a bit textured if you prefer. Adjust salt and oil. Thin with a bit of water if you like it thinner.

Transfer to a glass dish and cover it well until ready to eat. It will keep for up to one week in the refrigerator.

Notes



Source: Mary Scott, inspired by www.ladlesandspoons.com/spinach-coriander-pistachio-chutney and Madhur Jaffrey's Fresh Chinese Parsley & Mint Chutney in *World of the East Vegetarian Cooking* (Servings: 8 | Yield: 1 cup)