

Afghan Green Chutney



Ingredients

- 3 cups (45 g) fresh parsley,
- 3 cups (45 g) fresh coriander
- 4 cloves of garlic
- ½ cup (60 g) walnuts
- 1 green paprika
- 1 green chilli
- 1 tsp (5 g) salt
- ¼ tsp ground black pepper
- 1 cup (250 mL) white vinegar

To make

Place all the ingredients in a food processor and blend through until a runny paste is formed. Dip your Bolani in this hot and acidic chutney and enjoy every bite.

You can store in a jar for up to 4 months.