

BIR Red Onion Chutney Recipe

Spice: **None** | Difficulty: **Easy** | Total: **10 mins** | Prep: **10 mins** | Cook: **mins**

Red onion chutney is the ideal accompaniment to poppadoms and Indian starters. Learn how to make this favourite British Indian Restaurant staple, it's a lot easier and simpler than you think.

Ingredients

2 medium onions

½ teaspoon salt

½ teaspoon kashmiri chilli powder

1 teaspoon sugar

½ teaspoon tomato puree

3 heaped teaspoons tomato ketchup

Instructions

- 1 Peel and finely dice the onions
- 2 In a bowl, add the onions, salt, kashmiri chilli powder, sugar, tomato puree and tomato ketchup
- 3 Mix well together until all the onions are coated
- 4 Ideally store the onion mixture in the fridge for a few hours, this will make the onion taste less harsh and result in a richer tasting chutney
- 5 Serve with poppadoms

The red onion chutney can be stored in a fridge for up to 3 days.

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