

INDIAN SPICED TOMATO CHUTNEY

Ingredients

2 ½ pounds Heirloom
Tomatoes

1 Cup diced Onion

2 teaspoons Garam
Masala

1 teaspoon Salt

Directions

Peel, seed & chop Tomatoes.

Heat Oil over medium heat in a small pot and sauté
Onion until beginning to get a little golden, about 5
minutes.

Add Garam Marsala and stir until fragrant.

Add Tomatoes and cook down at a simmer for about 20
minutes or until excess liquid has evaporated.

Allow to cool and serve with Chicken & Rice, or use as
a condiment for Naan breads!