



## Peanut Chutney

Bored with peanut butter? Check out this awesome peanut chutney, which has tamarind as its secret ingredient. You can eat this on toast for breakfast or with a midday sandwich. The chef uses a fresh tamarind to create her tamarind pulp, but you can easily replace it with tamarind juice or, more preferably, by diluting tamarind paste from an Indian grocer. Enjoy!

### Ingredients

½ cup roasted peanuts  
3 onions, chopped  
½ tbsp red chili powder  
2 tbsp vegetable oil  
Salt to taste  
4 ounces diluted tamarind pulp

### Preparation process

Heat the oil in a skillet and sauté the onions until golden brown.

Add the chili powder, salt and peanuts and sauté for another 3 minutes.

Remove from the heat and let the mixture cool to room temperature.

Pour the ingredients into a blender with the tamarind pulp and blend fully.

Serve with roti, naan or any other bread of choice.

### Bonus Items

If you want to watch the video again. Click [here](#).