



Girija Paati's Mangai / Raw Mango Chutney

The raw mango is a quintessential part of Indian summer cooking. We find it served with salt and red chilli powder by the roadside, added into curries and ground into chutneys along the length and breadth of the country.

Girija Paati's Mangai Chutney is a great way to enjoy this fruit in all its glory. The other ingredients only serve to enhance the deliciousness of the raw mango and complement its tangy delights. Make this in a jiffy when you have no time to cook a side dish and serve with dosas, idlies and even chapatis. If you're extremely short on time, you can even skip the seasoning or tadka, it's that convenient to make!

Serves: 4

Ingredients:

1. Dried red Chillies – 5 – broken into 2
2. Coconut – ½ - grated
3. Baby Onions – 4 – peeled and chopped
4. Rock Salt – to taste
5. Raw Mango – ¼ - peeled and chopped

Seasoning (optional):

1. Mustard Seeds
2. Urad Dhal
3. Curry Leaves
4. Cooking Oil

Method:

1. Grind red chillies, coconut and rock salt into a coarse paste. Use water as required
2. Add the raw mango pieces and grind
3. Add the onions and grind just for about 20 seconds or so. Don't over grind as the onion will get bitter
4. Serve fresh

Optional:

5. Create a seasoning / tadka of the mustard seeds, urad dhal, curry leaves
6. Add the seasoning on top of the chutney and serve

We served this with instant kara appam / kuzipaniyaram made with leftover dosa batter. On the side we made a boondi raita with [GirijaPaati's Kara Boondi](#) and fresh homemade curd.

Download the printable recipe here.

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