



*cara price*

## SPICY MINT CHUTNEY

### INGREDIENTS

- 1/2 cup raw cashews
- 4 cloves garlic
- 1 habanero pepper, seeded
- 1/2 cup fresh mint leaves
- 2 tablespoons coconut cream\*
- 2 tablespoons olive oil
- 2 tablespoons lime juice
- 1 tablespoons honey
- 1/2 teaspoon each of salt, pepper & ground coriander

\*this is the cream that rises to the top of a can of refrigerated coconut milk or you can purchase a can of coconut cream

### DIRECTIONS

place cashews in food processor & grind to the texture of coarse sand.

add in garlic, habanero pepper, mint leaves & spices & pulse until well chopped.

add in olive oil, lime juice, coconut cream & honey. process again until mostly smooth, scraping sides of bowl as necessary.

store in a glass jar for up to 4 days in the refrigerator.