










Green Coriander Chutney

Disney's Animal Kingdom Lodge

Sanaa Kidani Village

Ingredients

-  2 cups cilantro destemmed, thoroughly washed and dried
-  1/2 cup mint leaves, thoroughly washed and dried
-  1/4 of one small jalapeno pepper, seeds and stem removed
-  2 tsp minced ginger, peeled
-  2 tbsp. finely chopped yellow onion
-  Juice from one or two lemons, depending on the size (To taste)
-  1 tsp Granulated Sugar
-  2 tsp Kosher Salt
-  Water as needed



Directions

1. Combine Cilantro, Mint, Jalapeno, Ginger, Onion, Lemon Juice, Sugar and Salt in a food processor.
2. On high speed quickly process into a paste.
3. Remove the paste from the food processor and add water drop by drop to obtain a thick "pesto"-like consistency.
4. This is served with the breads at Saana.
NOTE: Wash fresh herbs by submerging and agitating in ice water to allow the dirt to be removed while refreshing the leaves, dry thoroughly between sheets of paper towels before using.

