

Sweet Guava Chutney

From Pooja Lodhia

Ingredients:

21 oz GOYA Guava Paste

3 cups Water

½ tsp Turmeric Powder

½ tsp Red Chili Powder

1.5 tsp Roasted Cumin Powder

1 tsp Coriander Powder

½ tsp Garam Masala Powder

½ tsp Chaat Masala Powder

¾ tsp GOYA Sea Salt

Instructions:

- 1- In a blender add Guava Paste and water. Blend on medium speed until paste is smooth. Add more water if needed.
- 2- Add all spices to blender and pulse to mix all ingredients together.
- 3- Transfer the mixture to a bowl and add salt as needed, to taste. Serve chutney with samosas, cracker or your favorite snack.

(For a less sweet/more tart chutney use GOYA Guava frozen fruit pulp instead of Goya Guava Paste)