Quick Onion Relish with Chat Masala
An easy relish for a delicious addition to almost any Indian meal, or try in sandwiches.
Issha, our photographer, loves using it as a topping on scrambled eggs, stating: “it’s a
game changer!”
Ingredients:
1 large red onion
Juice of 1 – 2 limes
1 tsp Delhi Chat Masala
1 tsp paprika
1/2 tsp salt or to taste.
Spices Used: Delhi Chat Masala
Instructions:
1 - Peel the onion, slice thinly and separate into strips in a bowl.
2 - Add the other ingredients and mix thoroughly.
3-Marinateforatleast2hoursbeforeserving,stirring
occasionally to insure an even soaking of the onions.