

Tomato Chutney

Prep time: 5 minutes

Cook time: 45 minutes

Ingredients

2 teaspoons olive oil

1 brown onion, finely chopped

3 garlic cloves, crushed

400g can crushed tomatoes

¼ cup raisins or sultanas

½ teaspoon mixed spice or allspice

1 tablespoon balsamic vinegar



Everyday Food

Method

HEAT oil in a saucepan over medium heat.

ADD onion and cook for 3-4 minutes or until soft.

ADD garlic and cook for 1 minute.

POUR in tomatoes, raisins or sultanas, spice and balsamic vinegar.

BRING to the boil.

REDUCE heat to medium-low and simmer, uncovered, for 40 minutes or until chutney is thick.

Recipe courtesy of the Country Kitchens team