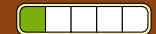


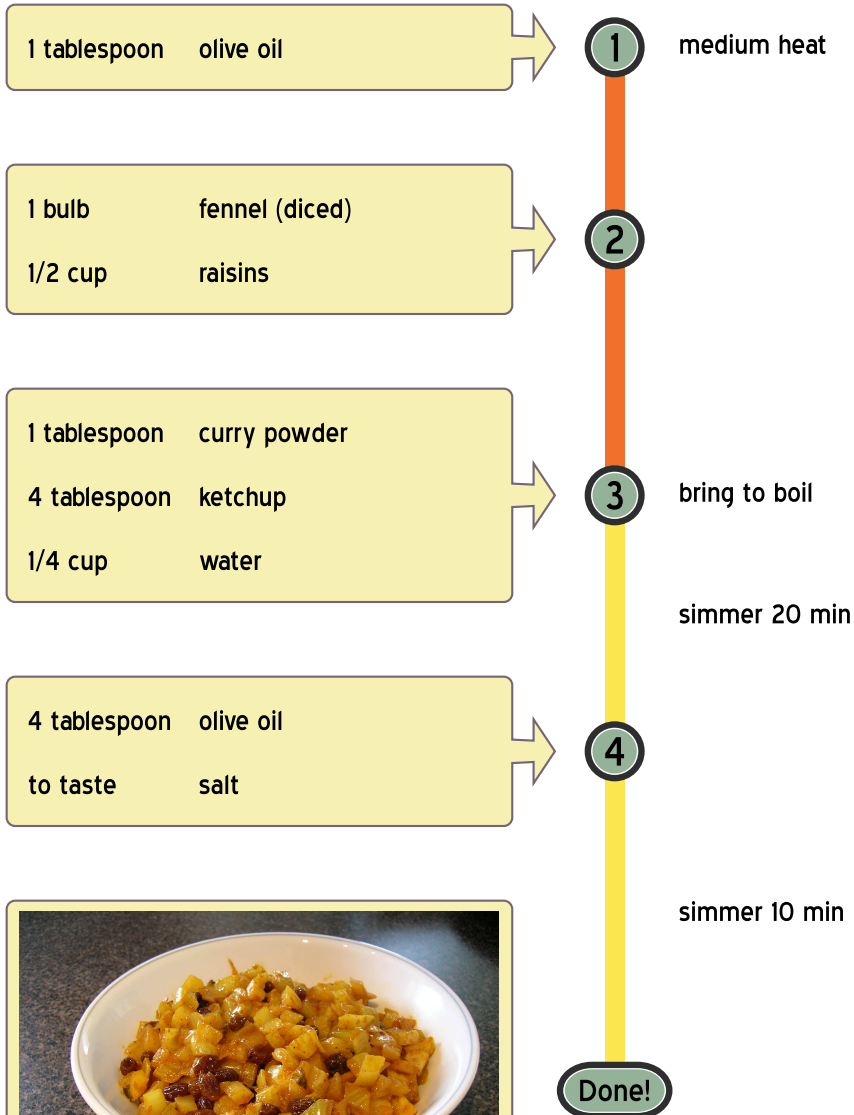
Fennel Chutney

10 30

total time: 40 min



ludicrously easy!



1 tablespoon olive oil

1 bulb fennel (diced)
1/2 cup raisins

1 tablespoon curry powder
4 tablespoons ketchup
1/4 cup water

4 tablespoons olive oil
to taste salt



PictoRecipe™
ver 1.0b
The visual way to cook

- 8 servings
- side dish
- vegetarian
- gluten-free

Flavourful, tangy, and crunchy!

Enjoy it warm or chilled. Fennel is sometimes known as anise. Try not to make it too watery or too mushy.

Source: A PictoRecipe original.

Visit PictoRecipe.com for more recipes!

Hi! I'm Clement.

