# KALPNA's Cilantro Chutney

1 cup coarsely chopped cilantro
1 cup coarsely chopped garlic greens ( or 3 medium sized cloves are not available)
1/2 teaspoon cumin
2 jalapeno or serrano peppers
1 tomato
1 tablespoon lemon juice
1 teaspoon salt

Put all the ingredients in a blender and blend until smooth. I varied according to taste (more or less garlic, more or less hot The chutney will keep in the fridge for approximately a week. It wonderful with samosas, meatballs, barbecued chicken, etc.