

## Tomato & Peanut Salad

### Tomato - Shengdana Koshimbir



- 2 tomatoes - chopped
- ¼ tsp mustard seeds
- ¼ tsp cumin seeds
- 4-5 curry leaves
- 1/2 tsp oil
- Salt and sugar to taste
- 1-2 tsp roasted peanut powder
- Yogurt – if desired
- Fresh coriander leaves

1. Heat oil in a pan and add the mustard seeds. When they pop add the cumin seeds and curry leaves. Add spice mixture to the tomato.
2. Add sugar and salt to taste. Add the roasted peanut powder.
3. Garnish with coriander and yogurt if desired.