

## Spinach, Tomato & Fenugreek Leaf Salad

### Palak, Tomato Methi Patta Koshimbir



- 1 tomato – chopped
- ¼ cup fenugreek leaves – chopped (if you can't find them substitute more spinach, rocket or lettuce)
- ½ cup spinach leaves - chopped
- ¼ tsp mustard seeds
- ¼ tsp cumin seeds
- 4-5 curry leaves
- Pinch asafoetida
- 1 tsp oil
- Salt and sugar to taste
- 2 tsp roasted peanut powder
- Fresh coriander leaves

1. Mix the tomato, fenugreek leaves and spinach.
2. Heat oil in a pan and add the mustard seeds. When they pop add the cumin seeds, curry leaves and asafoetida. Add spice mixture to the tomato mixture.
3. Add sugar, salt and peanut powder.
4. Garnish with coriander if desired.