

# Raw Pumpkin Salad

## Lal Bopla Koshimbir



- 1 cup grated pumpkin
- ¼ tsp mustard seeds
- ¼ tsp cumin seeds
- 4-5 curry leaves
- Pinch asafoetida
- 1 tsp oil
- Salt and sugar to taste
- Fresh coriander leaves

1. 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 grated pumpkin.
2. Add sugar, salt to taste.
3. Garnish with coriander if desired.