

Cucumber, Tomato & Cabbage Salad

Kakdi, Tomato, Patta Kobi Koshimbir



- ½ cup cabbage – shredded
 - 1 tomato – chopped
 - 1 cucumber – peeled and chopped or sliced
 - ¼ tsp mustard seeds
 - ¼ tsp cumin seeds
 - 4-5 curry leaves
 - Pinch asafoetida
 - 1 tsp oil
 - Salt and sugar to taste
 - Lemon juice – to taste
 - Fresh coriander leaves
1. Mix the cabbage, tomato and cucumber together.
 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 cabbage mixture.
 3. Add sugar, salt and lemon to taste.
 4. Garnish with coriander if desired.

*Variation – add sprouted mung beans, green pepper or pineapple pieces.