

# Cucumber, Tomato & Yogurt Salad

## Kakdi Tomato Raita



- 2 cucumbers - chopped
- 1 tomato - chopped
- 2 Tbsp plain yoghurt
- 2 tsp roasted peanut powder
- Salt and sugar to taste
- 1 tsp oil
- ¼ tsp mustard seeds
- ½ tsp cumin seeds
- 4-5 curry leaves
- Pinch asafoetida
- Fresh coriander

1. Mix the cucumber, tomato and yogurt together.
2. In a separate pan heat the oil and add the mustard seeds. When they pop add the cumin seeds, curry leaves and asafoetida.
3. Mix the spice mixture with the cucumber mixture.
4. Add the peanut powder, salt, sugar and yogurt.
5. Garnish with coriander leaves.