

# Cucumber & Yogurt Salad

## Kakdi Raita

- 2 cucumbers – peeled and chopped
  - Salt to taste
  - 2 Tbsp plain yogurt
  - 1/2 tsp cumin seeds
  - Fresh coriander leaves or mint leaves – chopped
1. Dry roast the cumin seeds until browned. Remove from heat and crush to a powder in a mortar and pestle.
  2. In a bowl beat the yogurt until its smooth. Add the salt and cumin powder.
  3. Add the cucumbers and coriander or mint. Serve.

