

## Cucumber & Peanut Salad

### Kakdi Shengdana Koshimbir



- 2 cucumbers – peeled and chopped
- Sugar and salt to taste
- 2 -3 tsp roasted peanut powder – or to taste
- 1 tsp oil
- 1/8 tsp mustard seeds
- 1/8 tsp cumin seeds
- Pinch asafoetida
- 4-5 curry leaves
- Lemon juice – to taste

1. Heat the oil in a pan. Add the mustard seeds. When they pop add the cumin seeds, asafoetida and curry leaves.
2. Add the spice mixture to the cucumbers.
3. Add salt, sugar and lemon to taste.
4. Add the peanut powder and mix well.