

Carrot & Pomegranate Salad

Gajjar Dalimba Koshimbir



- 2 carrots – grated
- ½ pomegranate
- 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. Remove seeds from the pomegranate.
2. Mix pomegranate with carrot.
3. Heat oil in a pan and add the mustard seeds. When they pop add the cumin seeds, curry leaves and asafoetida. Add the spice mixture to the carrot.
4. Add sugar, salt and lemon juice to taste. Mix well.
5. Garnish with coriander if desired.