

Cucumber Raita Recipe

Ingredients: Serves 4

1 medium-sized cucumber (500g)
2 green chilies
1 coriander plant
2 cups plain yoghurt
½ to 1 teaspoon cumin powder
½ teaspoon salt
a pinch of black pepper powder

Method:

Peel and grate or shred cucumber (discard the soft pulp). Slice chilies finely. Chop coriander leaves. Beat the yoghurt, cumin powder, salt and pepper until mixture is smooth and creamy. Add cucumber and chilies; mix well and chill in the fridge. Garnish with chopped coriander leaves and serve with curry dishes and with Briyani Rice (refer More Indian Recipes).

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