



LOVES FOOD

CUCUMBER & YOGHURT SALAD

INGREDIENTS:

- 4 Tablespoons of white vinegar
- A large handful of fresh chopped Danya (Coriander leaves)
- 2 large English cucumbers (serves 5-6 people)
- 1 small red onion sliced
- A pinch of salt (to your taste)
- A pinch of fresh ground black pepper
- 1 cup of natural yoghurt

METHOD:

1. Cut the cucumbers into quarters and slice them to make triangle shapes
2. Slice your onion in a similar manner to your cucumbers
3. Place the chopped onion in a small bowl with 3 tablespoons of vinegar and set aside
4. Place your cucumber in a bowl with the salt, pepper and yoghurt and 1 tablespoon of white vinegar.
5. Drain the onion of the vinegar it was in. Add onion to the bowl (discard this vinegar)
6. Mix well and garnish with chopped Danya (coriander leaves)

SERVING SUGGESTION

This salad goes well with Biryani, lamb chops, pork chops, or rice and curry. It is a refreshing salad for a mild-hot meal and is the best excuse to indulge in some chilli sauces made by your grandmother.

Enjoy!

With love,
From Famous Warrior's kitchen