

CULINARY LEARN AND SHARE

RAITA RECIPE

By Chef Sank of @EatKraveLove



Ingredients

2 cups plain yogurt

1 cucumber

2 tomatoes

½ onion

½ cup chopped cilantro

Salt

Black pepper

¼ teaspoon ground cloves

½ teaspoon cumin

½ teaspoon chili powder

Optional:

Mint

Add ½ teaspoon salt on the onion and cut chili pepper. 1 Thai chili or ½ jalapeño Mix all of the diced vegetables, onion and chili pepper with the

Add spices and stir (additional salt can be added to taste).

Dice all of the vegetables into small cubes.

Add chipped cilantro.

Serve chilled.

Directions

Enjoy!

yogurt.

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