



Raita

Ingredients:

- 1 cup **Khaas Yogourt**
- 1 small cucumber, finely grated or chopped
- 1 small tomato, finely chopped
- 1 small onion, finely chopped
- 1 green chilli, finely chopped
- 1-2 tbsp fresh cilantro or mint leaves, chopped
- 1/2 tsp roasted cumin powder
- 1/4 tsp chaat masala
- Salt to taste
- A pinch of black pepper
- A pinch of red chilli powder (optional, for garnish)

Directions:

In a mixing bowl, whisk **Khaas Yogourt** until it is smooth and creamy.

Add the grated or chopped cucumber to the yogourt. If using, also add the chopped tomato, onion, and green chilli.

Add the roasted cumin powder, salt, and a pinch of black pepper. If you like a tangy flavor, add chaat masala as well.

Stir everything together until well combined.

Garnish with chopped cilantro or mint leaves. For extra flavor and a bit of heat, sprinkle a pinch of red chilli powder on top.

Refrigerate the raita for about 15-20 minutes before serving. This will allow the flavors to meld together. Serve cold as a side dish with biryani, pulao, or any Indian curry.

Variations:

Boondi Raita: Add soaked and squeezed boondi (small fried gram flour balls) instead of cucumber.

Mixed Veg Raita: Add a mix of finely chopped vegetables like carrot, tomato, onion, and cucumber.