



RAITA

RECIPE FROM *GOOD AND CHEAP* BY LEANNE BROWN

- 1 cup cucumber, chopped
- ½ cup tomato, chopped
- ¼ cup red onion, chopped
- 1 cup yogurt
- 1 teaspoon cumin powder
- ½ teaspoon cayenne powder
- 2 tablespoons fresh cilantro, chopped salt and pepper to taste

This recipe is extremely loose. Basically, just stir some of your favorite chopped vegetables into yogurt and add salt and pepper. Use this as a stepping stone to develop your own. After you stir all the ingredients together, store the raita in a covered container in the fridge until you're ready to use it.

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