



KACHUMBAR

INDIAN CUCUMBER SALAD

RECIPE BY MARQUETTE FOOD CO-OP
SERVES 4

This recipe is great for summer potlucks. It can be made ahead of time and the flavor is refreshing. We recommend peeling the cucumber if the skin is bitter, otherwise leave it on for added nutrition!

- ½ C red onion, chopped
- 1 C tomato, chopped
- 1 C cucumber, seeded and chopped
- 1 t green chile, minced
- 2 T cilantro, chopped
- ¼ t cumin powder
- ½ t salt or to taste
- ¼ t black pepper or to taste
- 2 T freshly squeezed lime juice

Add all ingredients to a large mixing bowl and mix well.

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