

Recipe Name: Kakdi Chi Koshimbir Recipe -
Maharashtrian Style Cucumber Salad

Diet Type:

Course: Lunch

Cuisine: Maharashtrian Recipes

Quantity: 1 bowl



Ingredients

Ingredient	Quantity
• 1 Cucumber - peeled and cubed	4
• 2 tablespoons Coriander (Dhania) Leaves - finely chopped	
• 1 Green Chilli - finely chopped	
• 2 tablespoons Fresh coconut - grated	
• 2 tablespoons Roasted Peanuts (Moongphali) - roughly crushed in a mortar and pestle	
• 1/2 teaspoon Sugar	
• 2 teaspoons Lemon juice	
• Salt - to taste	
• 1 teaspoon Ghee	
• 1/2 teaspoon Mustard seeds	
• 1 Dry Red Chilli	
• 1 sprig Curry leaves	

Preparation

- To begin making Kakdi Chi Koshimbir Recipe, in a mixing bowl, combine the cubed cucumbers, coriander, green chilli, grated coconut and give it a good mix.
- Roughly pound the roasted peanuts using a mortar and pestle and add it to the salad bowl and mix.
- Season with salt, sugar, lemon juice and mix all the ingredients evenly.
- Now, heat ghee in a small tadka pan on medium heat, add the mustard seeds, red chilli and let it splutter.
- Switch off the flame, add the curry leaves, once it crackles, pour this tadka over the cucumber salad and mix well.



Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
50	1	10	2	2	3

