

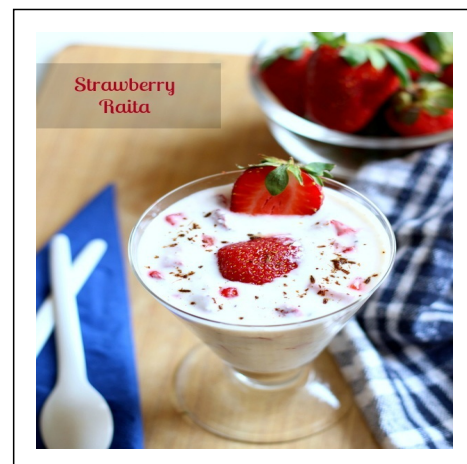
Recipe Name: Strawberry Raita Recipe

Diet Type:

Course: Side Dish

Cuisine: Indian

Quantity:



Ingredients

Ingredient	Quantity
• 300 ml Curd (Dahi / Yogurt)	4
• 150 grams Strawberries	
• 1 Onion - finely chopped	
• 1 Green Chilli - finely chopped	
• 2 tablespoons Sugar	
• 2 teaspoon Cumin powder (Jeera)	
• 1 teaspoon Black pepper powder	
• Salt - as per taste	
• Coriander (Dhania) Leaves - a small bunch	
• Strawberries - few slices	

Preparation

- To begin making the Strawberry Raita, we will first rinse the strawberries in water.
- Remove the green stem on top and finely chop the strawberries.
- Set aside in a bowl until required.
- In a large bowl; add the yogurt, sugar, salt, cumin powder, black pepper powder and whisk well until soft and fluffy and there are no lumps.
- Check the salt and spice levels and adjust to suit your taste.
- Garnish the Raita with strawberry slices just before serving.

Macronutrients

Calories (kcal) Protein (g) Carbs (g) Fat (g) Fiber (g) Sugar (g)

