



# Easy Raita Recipe

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YEILD: 1.5 CUPS

## INGREDIENTS

- 3/4 cup Nancy's Plain Whole Milk Yogurt (sub coconut yogurt)
- 1/2 cup cucumber, finely diced or grated
- 1 tablespoon finely chopped red onion (sub chives, green onion, or shallots)
- 2 teaspoons lemon or lime juice, more to taste
- 1 tablespoon olive oil
- 1/2 teaspoon ground cumin
- 1/2 teaspoon coriander
- 2-3 tablespoons fresh mint leaves, chopped
- 2-3 tablespoons fresh cilantro, chopped
- 1/4 teaspoon salt, more to taste
- 1/4 teaspoon pepper

## DIRECTIONS

1. Place all ingredients in a bowl and stir.
2. Garnish with fresh herbs.
3. Refrigerate until ready to serve.
4. Raita will keep 4-5 days in the fridge.

*\*Most of the spices, herbs & seasonings you need can be found in our bulk department.*

*Find all the seasonal produce you'll need for this recipe and more in our 100% Organic Produce Department.*