

Cucumber Pachadi

by Tarla Dalal



Ingredients

2 tsp **coconut oil** or any other refined **oil**
1/2 tsp **mustard seeds (rai / sarson)**
7 to 8 **curry leaves (kadi patta)**
1/2 cup **chopped onions**
1 cup **chopped cucumber**
2 tsp finely **chopped green chillies**
1/2 cup fresh **curds (dahi)** , beaten
salt to taste

Method

1. Heat the oil in a kadhai and add the mustard seeds.
2. When the seeds crackle, add the curry leaves and onions and sauté on a medium flame till the onions turn light brown in colour, while stirring continuously.
3. Add the cucumber, green chillies and salt, mix well and sauté on a medium flame for 2 to 3 minutes. Remove from the flame and keep aside.
4. When the mixture cools slightly, add the curds and mix well. Serve immediately.

