



Lunch Recipe: Pomegranate Raita

Ingredients

- 1 tablespoon red onion (chopped, finely)
- 1/3 cup Pomegranate seeds
- 1 green chili (chopped, finely)
- 1 tablespoon cilantro (chopped finely)
- 2 large cucumbers
- 2 cups of yogurt
- 1 teaspoon cumin
- ½ teaspoon salt
- ¼ teaspoon paprika
- chili powder (to taste)
- ¼ cup of Water

Instructions for Pomegranate Raita

1. Take a large bowl and add in yogurt.
2. Add cucumber, onions, chilies, cilantro and pomegranate seeds.
3. Mix well.
4. Add salt, paprika, cumin powder and chili powder.
5. Stir.

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6. Chill for 25-30 minutes.
 7. Garnish with cilantro and pomegranate seeds.