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Cucumber Raita

Prep Time: 10 mins

Total Time: 10 mins

Ingredients

- 1 cup(s) yogurt, low-fat plain
- 1 cup(s) yogurt, low-fat plain
- 1 tablespoon lime juice
- 2 tablespoon chopped fresh mint
- 1/4 teaspoon salt
- 1/2 teaspoon ground cumin
- 1 garlic
- 1 small cucumber
- 1 tablespoon lime juice
- 1 tablespoon lime juice
- 1 clove(s) garlic, small, minced
- 1 clove(s) garlic, minced
- 1 small cucumber(s), peeled, seeded and diced
- 1 small cucumber(s), peeled, seeded, and diced
- 1/2 teaspoon cumin, ground
- 1/2 teaspoon cumin, ground
- 1/4 teaspoon salt
- 1/4 teaspoon salt
- 1/4 teaspoon pepper, black
- 1/4 teaspoon pepper, black
- 2 tablespoon mint, fresh, chopped
- 2 tablespoon mint, fresh

Preparation

1. Combine yogurt, lime juice, garlic, cucumber, cumin, salt, pepper and mint in a small bowl.
2. Serve immediately or cover and refrigerate for 30 minutes to allow flavors to blend.

