

Cucumber Raita

Swick

Makes 2 to 3 cups | Active Time: 15 minutes | Total Time: 15 minutes

Step 1: Making the Raita

- 1 1/2 cups Simple Cashew Cream
 - 1 cucumber, half grated, half diced
 - 1 tbsp grated onion
 - 1 tsp jalapeño, minced (add more to later. taste)
 - 1/3 cup cilantro, roughly chopped
 - 1/8 cup mint, roughly chopped
 - 1/2 tsp ground cumin, or to taste
 - 1/2 tsp sea salt, or to taste
 - chili powder, for garnish
- To make the raita, first prepare your mise en place—including the making of the Cashew Cream. Since cucumbers contain a lot of moisture start by making a thick cashew cream (adding less water) and if needed, the consistency can be adjusted
- To assemble the dish, reserve approximately 2 tbsp of diced cucumber and then combine all of the remaining ingredients. Gently mix together and taste for seasoning. Adjust the salt and heat as desired.
- Lastly, spoon into a serving dish and garnish with the reserved cucumber, a good sprinkling of chili powder, and a few cilantro leaves, if desired.