



## Sweet Tangy Salad ( HS )

Serving: 1

Veg

### *Ingredients*

- Boiled white chana with little salt -1/4 cup
- Cucumber -1/2 peeled and diced
- Pomegranate -1/4 cup
- Carrot -1 small grated
- Mustard seed -1/2 tspoon
- Coriander leaves -1/4 cup
- Coconut grated -1/4 cup
- oil-2 tsp
- Salt -1 tsp

### *Preparation Method*

- Chop onions into small pieces, fry in 1 tsp oil with pinch of salt and mix well. To this add boiled chana pomegranate, onions and coconut. Mix well. In a Kadai add oil and mustard seeds and after it splutters add black gram dal fry till light brown then add to the veg mixture. garnish it with coriander leaves. Sweet tangy salad is ready to serve