



## Mint Makhana Dip

Serving: 1

Veg

### *Ingredients*

- **Roasted Makhana :30 grms**
- **Mint :5-6 leaves**
- **Hung curds : 2 tsp**
- **Red chilli Flakes :Half tsp**
- **Salt :as per taste**

### *Preparation Method*

- Prepare hang curds and combine it with makhana paste in a bowl and stir well using a whisk
- Put mint Leaves ,red chilli flakes ,salt to taste and mix well
- Serve it with Pita Bread OR Lavash
- Take 30 gms Makhana . dry roast for 3 mins ,let it cool down
- Now soak makhana in water for 6 to 7 mins
- Blend in a mixer till it becomes a smooth Paste With water keep aside