**Cucumber Kosumalli**

Prep time: 10 min Cook time: 5 min

**Ingredients:**

* 1 medium cucumber (finely chopped)
* ¼ cup yellow moong dal (soaked for 1-2 hours)
* 1 small carrot (grated, optional)
* 1-2 green chilies (finely chopped)
* 1 tbsp lemon juice
* 1 tbsp coriander leaves (chopped)
* 1 tbsp grated coconut (fresh, optional)
* Low sodium salt, to taste

For Tempering:

* 1 tsp coconut oil or sesame oil
* ½ tsp mustard seeds
* 1 tsp split urad dal
* A pinch of asafoetida (hing)
* A few curry leaves

**Instructions:**

**Soak the Dal:**

1. Wash and soak moong dal in water for at least 1 hour (or up to 2 hours) to soften it.
2. Drain well before use.

**Prepare the Salad:**

1. In a bowl, combine the chopped cucumber, soaked moong dal, grated carrot (if using), green chilies, salt, and lemon juice.

**Tempering:**

1. Heat oil in a small pan. Add mustard seeds and let them splutter.
2. Add urad dal and sauté until golden brown.
3. Stir in asafoetida and curry leaves, then turn off the heat.

**Mix & Serve:**

1. Pour the tempering over the cucumber mixture and mix well.
2. Garnish with chopped coriander leaves and grated coconut (if using).
3. Serve immediately for the best taste and freshness.