**Kosambari Salad**

Prep time: 15 min Cook time: 0 min

**Ingredients:**

* ¼ cup moong dal (yellow split lentils), soaked for 1-2 hours
* ½ cup cucumber, finely chopped
* ¼ cup carrot, grated
* 2 tbsp fresh coconut, grated
* 1 green chili, finely chopped (optional)
* 2 tbsp coriander leaves, finely chopped
* ½ tsp lemon juice
* Low sodium salt, to taste

**For Tempering (Optional, for extra flavor)**

* ½ tsp mustard seeds
* ½ tsp cumin seeds
* 1 tsp coconut oil
* 5-6 curry leaves

**Instructions:**

**Prepare the Dal:**

1. Rinse and soak moong dal in water for at least 1 hour. Drain the water completely before using.

**Mix the Salad:**

1. In a bowl, combine soaked moong dal, cucumber, grated carrot, grated coconut, green chili, and coriander leaves.

**Tempering (Optional but Recommended):**

1. Heat coconut oil in a small pan, add mustard seeds, cumin seeds, and curry leaves. Let them splutter.
2. Pour this tempering over the salad.

**Final Touch:**

1. Add lemon juice and salt to taste. Mix well
2. Serve fresh as a side dish