



Modern Indian Cuisine

## Kachumbar



Serves 6-8

### Ingredients

Fresh squeezed juice of 2 large lemons (1/3 cup)

1 Tbsp rice vinegar

½ tsp ground coriander (dhania)

¼ tsp crushed red pepper

½ tsp sea salt

½ tsp granulated sugar

6 medium organic Heirloom tomatoes  
(red, yellow & orange)

1 small red onion

1 English cucumber

1 Tbsp coarsely chopped fresh cilantro

1 Tbsp coarsely chopped fresh mint

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### Cooking Method

- I. To prepare dressing, stir together the lemon juice, rice vinegar, ground coriander, red pepper, sea salt and sugar in a small glass bowl. Set this mixture aside, stirring occasionally to allow salt and sugar to dissolve and flavors to blend together.
- II. Wash and stem tomatoes, and dice into medium pieces. Remove outer skin of red onion and dice into medium pieces. Wash and peel cucumber, leaving some of the green skin remaining to add color to salad. Cut the cucumber in half lengthwise and run a spoon down each half to remove the seeds. Cut each half again lengthwise and dice into medium pieces.
- III. Place diced tomatoes, onions, cucumber and chopped fresh cilantro and mint into a large glass bowl. Add the dressing prepared early, and gently toss with a wide soft spatula to coat all pieces.
- IV. Spoon salad into a serving dish and garnish with a sprig of fresh mint or cilantro.

### Serving Suggestions

*This refreshing late summer salad is a great accompaniment Roti's Salmon Masala. Enjoy it also as further flavor and texture to a simple classic bowl of Roti's Dal Makhani and rice.*

**Enjoy!**

Roti is located at  
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