



RECIPE | CUCUMBERS

PICKLED CUCUMBER ACHAAR



10 min
PREP.

12 min

2 min
COOKING



4



easy

INGREDIENTS

Recipe created by *Tanya Anurag*

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|---|--|
| <ul style="list-style-type: none">1 dry pint Pure Flavor® Uno Bites™ Nano Cucumbers, sliced1 cup plain yogurt1 tbsp lemon juice1 tbsp olive oil½ tsp sesame seeds, dry roasted¼ tsp turmeric powder¼ tsp red chili powder¼ tsp fenugreek seeds | <ul style="list-style-type: none">¼ tsp saltMint, for garnishSesame seeds, for garnishPita Chips, optional for serving |
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DIRECTIONS

- 1 Set aside ¼ cup of sliced cucumbers.
- 2 In a bowl, whisk plain yogurt with salt, turmeric, red chili powder, sesame seeds, lemon juice, and cucumbers.
- 3 Heat olive oil in a small pan over medium heat and fry fenugreek seeds until they crackle.
- 4 Add fried seeds and oil to the yogurt cucumber mixture.
- 5 Garnish with cucumber slices, sesame seeds, and mint. Serve with pita chips.

Pro Tip: For optimal flavor, let this dish set in the fridge for an hour before serving.

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