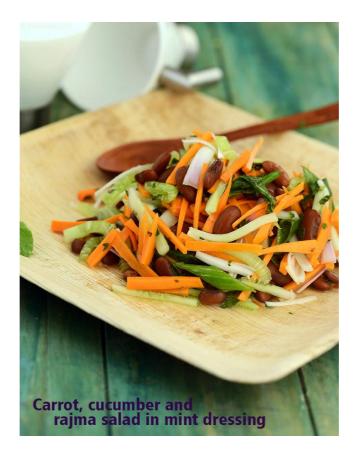
## Carrot Cucumber & Rajmah Salad in Mint dressing



## Serves 4

## **Ingredients**

- 1 Cup thinly Sliced Carrot
- 1 Cup thinly Sliced Cucumber
- 1/2 Cup p soaked and Boiled Rajma (Kidney Beans)
- 1/2 Cup Sliced Spring Onions

To Be Mixed Together Into A Mint Dressing

2 TBSP finely Chopped mint Leaves (Phudina)

4 TSP Honey

1 tbsp Lemon Juice

Salt to taste

## Method

- 1. Combine all the ingredients for the salad in a bowl, toss well and refrigerate for at least 1 hour.
- 2. Just before serving, add the mint dressing and toss well.
- 3. Serve Immediately

Source: Tarla Dalal

**URL:** <a href="https://www.tarladalal.com/Carrot-Cucumber-and-Rajma-Salad-in-Mint-Dressing-4639r">https://www.tarladalal.com/Carrot-Cucumber-and-Rajma-Salad-in-Mint-Dressing-4639r</a>

**Video Demonstration**: <a href="https://www.youtube.com/watch?v=Gzb6doRtsz8">https://www.youtube.com/watch?v=Gzb6doRtsz8</a>