

Cucumber and Coriander Riata

Side Dish

Ingredients:

1pt (or 4 small pots) natural, plain yoghurt
1 tblsp of GREEN SAFFRON Garam Masala Spice Mix
2 tblsp freshly chopped coriander
½ cucumber, thinly sliced or diced
1 tomato, diced (with or without the pulpy bits)
Juice and zest of a lime
Pinch of salt and pepper

How to make the riata:

Combine the above ingredients...simple!

Serving suggestion:

Use as an accompaniment to any GREEN SAFFRON Wonder Curries.

Spiced Banana Riata

Side Dish

Ingredients:

600ml/1 pt (or 4 small pots) natural, plain yoghurt
200ml (or 1 small tub) crème fraiche
2tblsp of GREEN SAFFRON Garam Masala Spice Mix
2 good handfuls of raisins (*optional*)
2tblsp freshly chopped mint
1 banana very thinly sliced or into 1cm or ½ inch dice
Juice and zest of ½ lime

How to make the riata:

Combine the above ingredients...simple!

Serving suggestion:

Use as an accompaniment to any GREEN SAFFRON Wonder Curries.

Remember:

This recipe has been tried and tested by the Green Saffron Masaalchi and is pretty much guaranteed, but if you want to change the quantities of a couple of ingredients go for it....experiment and enjoy your cooking. With Green Saffron spices you can't go wrong!!!