

Kachumber: Indian Cucumber, Tomato and Mint Salad

Ingredients:

1. **cucumbers**, *peeled and chopped in small pieces – do not have to peel if using English cucumbers or the ones with tender peel*
2. **tomatoes**, *chopped into little pieces*
3. **onion**, *very finely chopped*
4. **hot green chili pepper, very thinly sliced** (*remove membrane and seeds if you do not want the spice*)
5. **salt to taste**
6. **a small pinch of sugar**
7. **a pinch of cumin**, *slightly crushed*
8. **freshly squeezed juice of lime/lemon**
9. **a couple tablespoons finely chopped fresh mint or fresh green cilantro/coriander**
10. **a tiny drizzle of pure mustard oil** (*optional – this adds a beautiful flavour but only for the ones who are familiar with the flavour of mustard oil and likes it. You can skip this without missing anything if you do not have the oil*)

Note: *Sometimes light vinegar is used instead of fresh lemon juice, which was different but really good in its own way. If you want, you may give that a try too.*

Method:

There is not particular rule to how much of each ingredient one should use here. After all it is a salad. The way I like to do it is use cucumber and tomato almost in the same amount, less of the onion and chili pepper to taste.

Combine everything together and toss well. Adjust salt and lemon juice (or vinegar). Allow it to sit for about 15 minutes and serve.

Preparation Time: Less than 15 minutes

Cooking Time: None

Level of Difficulty: Very Easy