

# Spring Onion Raita

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*This is a lovely cooling raita with a bit of bite from some spring onions. This is so tasty, you could use it over chilli or you could use it in the more traditional way over hot curry. A lovely and simple Indian side dish.*

## Ingredients:

4 tbsp. thick natural yoghurt  
4 spring onions  
2 tbsp. chopped coriander  
1 tsp. salt  
1 tsp. sugar  
Pepper to taste

## Directions:

1. Soak the onions in cold water for half an hour, then pat dry with kitchen towel. Finely chop.
2. Stir all ingredients together - yoghurt, onions, coriander, salt and sugar and then season with pepper to taste.

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