

PEOPLE'S KITCHEN

Radish Raita Salad Recipe



Ingredients:

200g firm radishes, trimmed

100g fresh, soft goat's cheese

300g plain yoghurt

2-3 tsp chopped mint

salt and black pepper

Method

1. Trim and wash the radish. Slice thinly
2. In a bowl mix the goat's cheese and yoghurt together with the chopped mint and seasoning
3. Add the sliced radish and chill until ready to serve
4. This is a really nice Raita to serve with onion bhajis or pakoras



People First Tameside
Suite 3, St Michael's Court,
St Michael's Square, Stamford Street,
Ashton - under-Lyne OL6 6XN
Tel: 0161 308 3699
Email: speakup@pftameside.org
Charity No: 1087319