

RAW METHI SALAD

Ingredients :

- Methi leaves – 2 cups
- Tomato - 2
- Onion - 1
- Jeera – 1 tbsp
- Peanuts – crushed
- Olive oil – 2 tsp
- Salt to taste

Process :

Take whole methi leaves, wash them well and dry them. Put them in a bowl. Take tomatoes and onions and mince them in a mixer. Add the mixture to a bowl. Then add Jeera and crushed peanuts and mix them. Spread olive oil over the mixture and add salt to taste and chat masala for taste.

Salad is ready.