

## **RIDGE GOURD (TURAI/DHODKI) SALAD:**

### **Ingredients :**

- 1. Ridge gourd (dhodki) of the required numbers. For 2 persons 1 cup of dhodki will do.**
- 2. Green chillies (1-2 or more according to required taste)**
- 3. Coriander (kothmir) leaves – ½ gaddi or more depending upon number to be served.**
- 4. Cocounut grated – ½ cup of cocounut**
- 5. Lemon (limbu) juice – 2 squeeze or 1/2 depending upon size of limbu**
- 6. Rock salt or pink salt – to taste**

### **Process :**

**Peel the green portion of the dhodki completely and chop the dhodki to small pieces. Put them in a bowl. Cut green chillies into small pieces. Similarly take coriander leaves, clean them nicely and chop them into small pieces. Grate the cocounut and keep it in a bowl.**

**Mix all the items and add lemon juice and rock or pink salt to taste. Your ridge gourd salad is ready to be served. For topping, you can add some pumpkin seeds.**