

saag raita

preparation time: 10 minutes
cooking time: 0 minutes
chilli rating: mild

difficulty level: easy



ingredients:

2 bunches baby spinach leaves, blanched
½ cup shredded coconut
2 tsp salt
juice of ½ lemon
[2 cups buttermilk]*
for vegans*
simply omit buttermilk

method

In a food processor, mix all the ingredients together until smooth.

If you require a vegan raita, simply omit the buttermilk.

Serve alongside the vegetable pulao.

Ajoy's tips Click [ajoy's blog](#) for a photographic step by step saag raita recipe.
This raita is used as an accompaniment for green pulao.

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