

## Sweet and Spicy Banana Raita



### Ingredients

1. Banana – 3
2. Curd – 1 cup
3. Milk – ¼ cup
4. Sugar – 2 table spoons
5. Salt – ¼ spoon
6. Hinge – 1 pinch
7. Green chilly flakes – 1 spoon
8. Chopped Ginger – ½ spoon
9. Coriander – ¼ cup
10. Oil – 2 table spoons
11. Urad dal - 1
12. Mustard seeds
13. Cumin seeds

### Procedure

**Step 1:** Cut the bananas into small slices and put them in a bowl. Add curd, milk, sugar and salt to the bananas. Mix them well and keep a side.

**Step 2:** Keep a seasoning pan on the stove. Add oil and heat it. Now add hinge, mustard seeds, cumin seeds to the oil. Then add ginger, chillies and sauté them well. Switch off the stove and add coriander to the seasoning.

**Step 3:** Add this seasoning into banana mix.

**Step 4:** Freeze it for one hour.

Banana Raita is ready.

Recipe by **Ms. Shanti Ramana** and prepared by **Ms. Swetha K.**