

Cucumber And Tomato Sambal

Servings: 6

Prep Time: 10min

Cook Time: 0



Ingredients

- 1 large cucumber
- 1 large tomato
- 50 ml white vinegar
- 2 green chillies, finely chopped
- 10ml salt
- 10ml sugar
- 50ml Fresh coriander leaves, chopped
- Fresh Coriander OR mint to garnish

Directions

1. Peel cucumber, remove seeds. Grate coarsely. Sprinkle with salt, allow to stand 10min.
2. Remove seeds from tomato, chop finely. Pour off liquid from cucumber, pat dry with absorbent kitchen paper towel. Add tomato.
3. Mix together remaining ingredients, pour over cucumber mixture.
4. Transfer to suitable serving dish, garnish with coriander
5. Serve with Masala Fish, bredie or curry