

EGYPT

## SALATET ZABADEE

Prep time: 10 mins  
Makes: 1½ Cups



### INGREDIENTS

1 C  
plain yogurt



½  
large  
cucumber



8  
mint leaves



1  
clove garlic



½ tsp  
salt



⅛ tsp  
cumin



pita bread  
for dipping



### METHOD

1. Deseed and grate the cucumber. Squeeze out as much moisture as you can with a tea towel before adding to the other ingredients.
2. Crush the garlic and finely chop the mint.
3. Mix all the ingredients in a bowl.
4. Let sit in the fridge for about 1 hour before serving.
5. Cut pita into small triangles and toast them in the oven. Serve with the dip.



the curious wanderer society

Moomookachoo