

Simple Mint Yoghurt Sauce Recipe

Spice: **Mild** | Difficulty: **Easy** | Total: **5 mins** | Prep: **5 mins** | Cook: **5 mins**

Mint yoghurt sauce is a perfect accompaniment to poppadoms and Indian starters including our Onion Bhajis. This recipe is a simplified version of a British Indian Restaurant staple that you can make at home with basic ingredients.

Ingredients

150g full fat yoghurt (greekstyle or natural)

2 teaspoons colman's mint sauce

pinch of salt

2 teaspoons sugar

¼ teaspoon garlic paste

1 teaspoon lemon juice

2 tablespoons milk

Instructions

- 1 Add all the ingredients except the milk into a bowl and mix well together
- 2 Add the milk and combine until the sauce is a runny consistency
- 3 Serve with poppadoms and starters.

The mint yoghurt sauce can be stored in a fridge for up to 3 days.

Tips

- 1 Greek-style yoghurt will result in a creamier sauce.
- 2 Leave out the milk if you want a thicker sauce or add extra to make it thinner
Add ½ teaspoon chilli powder to add a kick to the sauce

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