

Raita the Righta Way

2 cucumbers, peeled, seeded, cut into small dice

2 Tbsp salt

juice of 2 lemons

2 cloves garlic

1 bunch scallions, white and light green parts, sliced thin

2 pickled Thai chiles

¼ oz mint leaves, minced

¼ tsp white pepper

1 lb labneh

additional salt as needed

1. Toss the cucumbers with 2 Tbsp salt and set aside.
2. Combine remaining ingredients except additional salt.
3. Squeeze moisture out of cucumbers in cheesecloth.
4. Add cucumbers to labneh mixture and adjust seasoning as necessary.