**Squash, Beetroot** & Ginger **Dosa Mix + Raita!**

**Ingredients**

***Filling***

500g summer squash, peeled & diced

1 beetroot, peeled & diced

¼ cup sunflower oil

1 tsp mustard seed

2 spring onions, sliced

1 fresh small chilli, seeded and chopped

2cm piece of ginger, chopped finely

½ tsp ground turmeric

2 Tbsp chopped coriander

2/3 cup (160ml) water

½ tsp salt

**Method**

Bring 2 cups of water and 1 tsp salt to a boil. Add diced beetroot and diced squash and simmer for 15 minutes. Drain and set aside.

Heat oil in a heavy based saucepan over **medium** heat and add mustard seeds; when they start popping add onion, stir to mix, turn down heat and cook for about 5 mins, stirring from time to time until translucent but not browned.

Stir in ginger, chilli, turmeric and coriander and cook for 1 minute. Add diced squash and beets and stir.

Add in water and salt to taste. Cook over medium heat, stirring often, for 10 minutes or until water has evaporated and mixture thickened. Transfer to a bowl and set aside.

**Give the filling to the group making the DOSA, for their recipe! Then make the below RAITA:**

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**To make RAITA:**

* 1 cup cucumber, grated
* 1.5 cups Greek yoghurt
* ½ tsp garam masala
* ½ tsp ground cumin
* ¼ cup chopped coriander (washed stems too)

**Mix everything together with ½ tsp salt, Serve!**