



Chavrie Raita With Grilled Lamb

NIBBLEDISH CONTRIBUTOR

Ingredients

- [1 red delicious apple](#)
- 1 package chavrie [goat cheese](#) (pyramid or log)
- 1 tablespoon minced [onion](#)
- 1 tablespoon chopped [mint](#)
- 1 teaspoon [lemon juice](#)
- 1 tablespoon [olive oil](#)
- [salt and pepper](#) (to season)

Instructions

1. Dice the apple into ¼ inch pieces Mix with the remaining ingredients and chill.
2. Serving Suggestion: Serve as a dipping sauce for grilled lamb and chicken.

This is my pick for Valentine's Dinner, the main entree! You may use lamb or chicken. For those who are not familiar with Raita, its a yogurt based sauce or dip popular in Indian cooking. Its traditional used as a cooling agent accompanying spicy Indian food! This is our twist on a classic sauce.