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Coconut Sambol (**Pol Sambol**) Easy Sri Lankan Recipe



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Quick Info + Intro

Quick Info box:

- Prep Time: 10 minutes
- Servings: 2–3
- Spice Level: Medium

Short intro:

Coconut sambol is a simple and flavorful Sri Lankan side dish made with fresh coconut, chili, and lime. It's quick to make and perfect with rice and curry.

Ingredients:

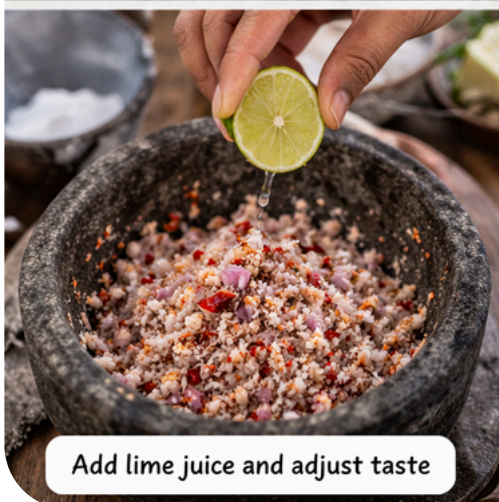
- 1 cup freshly grated coconut
- 2–3 dried red chilies
- 4–5 small onions
- Salt to taste
- Lime juice
- Maldive fish (optional)



Method

Steps:

- Grind chili, onion, and salt
- Add coconut and mix well
- Add lime juice and adjust taste
- Mix until a slightly coarse texture



Tips + Common Mistakes

Tips:

- Use fresh coconut for the best taste
- Mix by hand for better texture

Common Mistakes:

- Using dry coconut
- Adding too much chili
- Skipping lime

Serving Ideas



Best enjoyed fresh with warm rice and curry.

Thank you for trying this **recipe!**

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authentic Sri Lankan recipes.**



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