

Strawberry Basil Cucumber Salsa

Prep time: 10 min

Makes 3-4 cups

INGREDIENTS

- 1 pint or 3/4 pound strawberries (about 12 large strawberries)- enough to make 2 cups chopped
- 1 small or 1/2 large cucumber, chopped
- 1 tablespoon chopped fresh basil (about 6 large leaves)
- 1½ tablespoons lemon juice (half of a lemon)
- 1½ tablespoons honey
- 1/4 teaspoon kosher salt

DIRECTIONS



Start with clean hands!
Wash your hands with soap and water.

2. Cut each strawberry into quarters. You should have 2 cups of chopped berries.
3. In a bowl, mix the strawberries, cucumber and basil.
4. Mix the lemon juice and honey and salt. Pour over the strawberry cucumber mixture. Mix to combine.
5. Serve with tortilla or pita chips or use a sauce for fish or chicken.

