



Cucumber Salsa

brought to you by:



Ingredients:

- Cucumbers and tomatoes,
finely chopped
Barnes, Four Oaks, In Season, McLean, Sweet Peas
 - Red or white onion finely chopped
Barnes, Four Oaks, In Season, McLean, Sweet Peas
 - Parsley and cilantro, fresh
Four Oaks, In Season, Sweet Peas
 - Spicy and sweet peppers (jalapeno, serrano, poblano),
finely chopped - raw OR roasted
Barnes, Four Oaks, In Season, McLean, Sweet Peas
 - Garlic
Four Oaks, Sweet Peas
 - Olive Oil
Olive Oil Grove
 - Lime and lemon juice
 - Seasoned salt, cumin, pepper
- Prep time around 15
minutes then marinate
for 30+ minutes



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Instructions:

- Remove the seeds from the cucumbers and tomatoes before chopping them to prevent your salsa from being watery.
- Remove the seeds from the peppers if you're not looking for a lot of heat.
- Toss all the ingredients in a large bowl and let marinate in the refrigerator for 30+ minutes.
- Enjoy with tortilla chips, pita chips.

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