



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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