

Cucumber Salsa

Type: Summer/Autumn

Garden Harvest: cucumber, tomatoes, capsicum, chilli's, parsley, basil, garlic

Recipe Source: Nikki Dixon

Equipment:

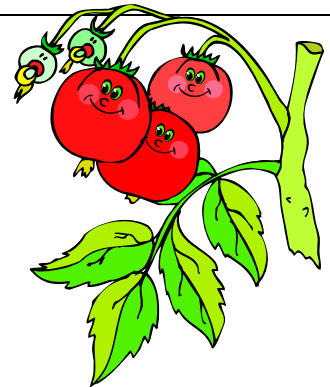
Potato peeler
2 x Knife
2 x Cutting board
Garlic crusher
Spoon measures
Bowl
Citrus juicer
Gloves

For serving:

3 small bowls
3 teaspoons

Ingredients:

1 medium cucumber - peeled, and finely chopped
1 medium tomato, finely chopped
½ green capsicum, finely chopped
½ green chilli, seeded and ever so finely chopped
½ small onion, ever so finely chopped
½ clove garlic, minced
1 tablespoons lime juice
pinch finely chopped fresh parsley
small handful fresh basil, finely chopped
¼ teaspoon salt



What to do:

- * Chop and prep all ingredients on ingredients list.
- * Then in a medium bowl, stir together all these ingredients.
- * Share the salsa evenly between the 3 serving bowls and refrigerate until sharing.
- * Place one bowl on each share table with a teaspoon for serving.