

STRAWBERRY SALSA

This sweet and spicy salsa uses strawberries in place of tomatoes for a fun twist on traditional salsa. It's the perfect summer dip or for any time you have delicious fresh strawberries on hand. *Servings: 6 servings*



INGREDIENTS

- 1 lbs fresh strawberries, hulled and diced (about 2½ cups when diced)
- ½ bell pepper, diced
- ¼ cup diced onion
- ⅓ cup chopped fresh cilantro
- 3 cloves of minced garlic
- 1 small jalapeño pepper, seeded and minced
- Juice and zest of 1 lime
- ½ tsp salt

DIRECTIONS

1. In a large bowl, combine the strawberries, bell pepper, onion, cilantro, garlic, and jalapeño pepper, then stir to combine.
2. Add the lime juice, lime zest, and salt, then stir to distribute evenly.
3. Taste and add more salt, if needed.
4. Allow to chill in the refrigerator for at least 2 hours for flavors to marry.
5. Serve chilled or at room temperature with chips. Store leftovers covered tightly in the refrigerator for up to 3 days.

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