



Strawberry Salsa

Ingredients:

Juice & zest from 1 medium lime

1 1/2 tsp honey or maple syrup

Pinch of salt

1 pint strawberries, hulled & diced

1 jalapeno, seeded & chopped

1/2 small red onion, chopped

1/2 cup chopped fresh cilantro

Pepper to taste

Directions:

1. In a large bowl, whisk together lime juice and zest, honey and salt.
2. Stir in strawberries, jalapeno, onion and cilantro.
3. Add pepper to taste and mix well.

Recipe notes:

Adjust seasonings and amount of jalapeno to your taste.

If your strawberries are juicy, serve immediately. If not, marinate for about 30 minutes before serving.

Store leftovers in the refrigerator in an airtight container for up to 3 days



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