

NYBG

EDIBLE ACADEMY FRESH FROM THE GARDEN TASTINGS



SONOMA HARVEST CUCUMBER SALSA

Inspired by Kimberly Beazer

Yield: 6 servings

Ingredients

- 1 large cucumber, chopped and diced
- 3 Roma tomatoes, halved, seeded, and coarsely chopped
- ½ small red onion, peeled and diced
- ¼ small cantaloupe, seeded, peeled, and cubed into bite-sized pieces
- 1 pink lady apple, cored and diced
- ½ medium sweet green pepper, de-seeded and diced
- 1 jalapeño pepper, de-seeded and chopped
- 1 tablespoon 365 Everyday Value® Organic Cane Sugar
- Juice from 1 lime
- ¼ teaspoon 365 Everyday Value® Kosher Sea Salt
- ¼ teaspoon 365 Everyday Value® Ground Cumin
- Tortilla chips, to serve

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Instructions

In a medium bowl, mix cucumber, tomatoes, cantaloupe, apple, peppers, and red onion. In a small bowl, whisk together the sugar, salt, cumin, and lime juice; pour the mixture over the salsa. Serve with tortilla chips.

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