



Cucumber Salsa

1 large English cucumber, cut into $\frac{1}{4}$ thick pieces-see picture, can use regular cucumbers with seeds removed

1-2 garlic gloves, minced

1 jalapeno pepper, finely chopped

3 green onions-whole piece, finely chopped

2 Tbs fresh cilantro, finely chopped

2 Tbs fresh lime juice (1 lime usually does it)

1 tsp lime zest (grated lime peel-1 lime usually does it)

2 Tbs extra virgin olive oil

$\frac{1}{2}$ tsp salt - optional

$\frac{1}{4}$ tsp pepper – optional

This is an easy recipe, but it does take time to finely chop up all these ingredients & is best after some refrigeration to have all the flavors meld. If you usually get thin chips for dipping, I advise you use thicker chips for scooping this fresh salsa.

Enjoy!