



## RECIPE CARD

Grow it. Share it. Eat it.

Cooking together not only leads to delicious healthy meals, it can also be a great way for families to spend more time together, teach each other about local foods that are in season, and how to prepare them.



# Strawberry, Cucumber, Basil Salad

## Featured Item: Herbs

Serving Size: 1/2 cup • Yield: 12

### Fun Facts:

- Basil leaves can grow in the shape of a heart.
- Basil does not like cold temperatures!

### Try It!

- Swap out watermelon for strawberries in this recipe.

## INGREDIENTS

Local basil, fresh, chopped:	<b>2 tablespoons</b>
Strawberries, fresh, sliced:	<b>3 cups</b>
Cucumber:	<b>3 cups</b>
Balsamic Vinegar:	<b>1/4 cup</b>
Granulated Sugar:	<b>2 tablespoons</b>
Salt, Iodized:	<b>1/2 teaspoon</b>
Black Pepper:	<b>1/4 teaspoon</b>

## DIRECTIONS

1. Wash and chop basil into small pieces.
2. Wash cucumbers. If they have seeds, remove them, and dice cucumber into small pieces.
3. Wash and slice strawberries.
4. Place strawberries, basil, balsamic, and sugar in a bowl. Toss gently to coat. Cover and chill for 1 hour.
5. Combine cucumbers, salt, and pepper with strawberry and basil mixture. Toss gently to coat. Serve immediately.

*Source: Pisanick Partners, LLC.*