



## 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: 50

## HACCP Process #1:

No Cook

## Child Nutrition Credit:

0.25 Cups of Fruit  
0.25 Cups of Other

## INGREDIENTS

Basil, fresh, LOCAL:	<b>1/2 C chopped</b>
Strawberries:	<b>3 qt sliced</b>
Cucumber:	<b>3 qt sliced and quartered</b>
Vinegar, Balsamic:	<b>1 C</b>
Sugar, granulated:	<b>1/2 C</b>
Salt:	<b>2 1/4 tsp</b>
Pepper, black:	<b>1 1/4 tsp</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.*