

# Strawberry Salsa

## INGREDIENTS

- 2 cups strawberries, finely diced
- 1 jalapeno, seeded and finely diced
- 1/ small red onion, finely diced
- ½ cup cilantro, finely chopped
- 2 tablespoons lime juice
- 1.5 teaspoons honey
- 1/16 teaspoon salt, to taste
- Pinch of pepper, to taste

**SERVINGS:** 4

**TIME:** 30 MINUTES



ADAPTED FROM:  
[COOKIEANDKATE.COM](http://COOKIEANDKATE.COM)



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## PROCEDURE

1. In a medium bowl, add strawberries, jalapeno, cilantro, and red onion.
2. Add lime juice, honey, salt, and pepper.
3. Stir to combine.
4. Place in refrigerator for at least 15 minutes before serving.
5. Enjoy!

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