

## Rhubarb Cucumber Salsa

This recipe is vegetarian.

### Ingredients:

- 2-3 stalks of rhubarb, cubed
- ½ English cucumber (sometimes labelled seedless), cubed
- 1 bunch of fresh mint, julienned
- 2 limes, juiced or ¼ cup bottled lime juice
- ¼ cup olive oil
- 1 tbsp honey
- Salt and pepper, to taste



### Instructions:

1. Cut and combine all of your ingredients into a bowl. Stir to coat.
2. Refrigerate for at least one hour and up to overnight.

### Potential Recipe Alterations:

- Use less liquids for a dryer salsa. I would do 3 tbsp lime juice and olive oil instead of the original ¼ cup.
- Add more rhubarb if you prefer a heavier rhubarb taste, about 3 big stalks or 4-5 smaller ones.
- Dice the rhubarb and cucumber over cubing for easier eating.

### Original Recipe:

<https://agriberry.com/rhubarb-cucumber-salsa/>