

Idiot's Kitchen Recipe – Cucumber & Mango Salad

Recipe from www.idiotskitchen.com - Adapted from Larry Zimmerman



Ingredients:

1 cucumber, peeled & cubed
1 mango, cubed
½ - 1 jalapeño pepper, seeded & finely chopped
4-6 basil leaves, finely chopped
1-2 Tablespoons white balsamic (or white wine) vinegar
Salt & Pepper

Peel (and seed, if necessary) 1 cucumber, cut it into strips and then into cubes.

Cut the fleshy discs away from the pit of a ripe mango, score in a crosshatch, turn inside out, and cut away the mango cubes. Trim any usable mango flesh away from the pit as well.

Remove the seeds and inner membranes from a jalapeño pepper and cut it into very fine dice. Finely chop 4-6 leaves of fresh basil.

Combine the cucumber, mango, jalapeño, and basil in a medium bowl.

Add 1-2 Tablespoons of white balsamic (or white wine) vinegar and a pinch of salt & pepper.

Toss to combine and dig in!

Makes 4 servings (and will keep 1-2 days in the fridge)