

STRAWBERRY MINT SALSA

Ingredients

1 Quart Strawberries
1 Tablespoon Scallions,
white only, minced
2 Tablespoons fresh
Mint, thinly sliced
1 Tablespoon Lemon
Juice
2 Tablespoons Coconut
Nectar

Directions

Cut hull from the top of the berry and then dice into $\frac{1}{4}$ inch size.

Combine ingredients in a small bowl and use a spoon to gently mix together.

Serve straight away with grilled or pan-fried fish, or as a side for Taco night!

Note: to prepare a few hours in advance, simply keep the ingredients separate and then combine when ready- up to 4 hours in advance as the chopped Strawberries begin to soften quickly.