



Recipes

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Thai Salsa

Serves 6

Ingredients:

19 oz. (4 1/2 cups) Cucumbers peeled, seeded & 1/4" dice
7.5 oz. (1 1/2 cups) Radishes trimmed & 1/8" dice
2.5 oz. (3/4 cup) Green Onions thinly sliced
0.6 oz. (2 tbs) Minced Ginger
0.75 oz. (3 tbs) Minced Serrano Chile
0.3 oz. (6 tbs) Chopped Fresh Mint
0.3 oz. (1 1/2 tsp) Crushed Garlic
4.5 oz. (3/4 cup) Lime Juice
0.3 oz. (1 1/2 tsp) Chile Oil
3/4 tsp. Salt

Directions:

1. Combine all ingredients together in a non-reactive bowl. Stir well.
2. Cover and refrigerate. Let salsa sit for 30 minutes to allow the flavors to blend before serving. Stir before serving.