



Recipes

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English Cucumber Rajita

Serves 1

Ingredients:

2 oz. Yellow Onions , minced
1 oz. plus 2 tsp. Fresh Mint Leaves, chopped
1/2 tsp. Kosher Salt
6 oz. Plain Yogurt
1/4 tsp. Black Pepper
1 Tbsp. plus 2 tsp. Lime Juice
24 oz. English Cucumbers , matchstick cut

Directions:

1. Place onions, mint, salt, yogurt, black pepper and lime juice in mixing bowl.
2. Whisk together and fold in English cucumbers.
3. Place in storage container. Allow to marinate at least 2 hours to allow flavors to develop.
4. Label, date and refrigerate.