



## 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.