



Greenmarket Recipe Series

CANTALOUPE SALSA

Recipe created by Chef David Stample of In Cucina
www.incucinacooking.com

INGREDIENTS

- *2 Cups Cantaloupe, Diced
- *1/4 Cup Red Onion, Diced
- *1/4 Cup Sweet Peppers, Diced
- 1/4 Cup Rice Vinegar
- *2 Tbsp Cilantro, Chopped Fine
- 1 tsp Paprika
- 1 tsp Cumin
- Salt & Pepper to taste

**Ingredients available seasonally at your neighborhood Greenmarket*

INSTRUCTIONS

Combine all ingredients in a bowl, serve chilled.

Tip: Serve with your favorite chips. Also, this salsa goes well on top of fish.

For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit www.growNYC.org.

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