



# Strawberry Salsa

## INGREDIENTS

3 teaspoons balsamic vinegar  
3 teaspoons honey  
¼ teaspoon salt

¼ teaspoon black pepper  
2 cups diced strawberries  
5 large basil leaves, shredded (about 1 tablespoon)  
1 teaspoon lemon zest

## DIRECTIONS

1. Rinse and dice strawberries. Place in a large bowl.
2. Rinse 5 leaves of basil and tear or chop into small pieces. Sprinkle on top of the strawberries.
3. Zest 1 lemon and sprinkle on top of the strawberries.
4. In a small mason jar, measure vinegar, honey, salt, and pepper. Screw the lid on the jar and shake until well mixed. Pour over the strawberry mixture.
5. Stir the salsa until well-combined. Serve with pita chips or tortilla chips. Enjoy!



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