

Rhubarb Salsa



Michigan Restaurant & Lodging Association
EDUCATIONAL FOUNDATION

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Ingredients

3 cups of rhubarb washed and diced small. About 1 lb.
3 tbsp honey
½ cup chopped chives
½ cup green onion, chopped
1 clove of garlic, minced
1 tbsp lime juice
1/8 tsp red pepper flakes
¼ tsp salt
¼ tsp black pepper
1/3 cup chopped parsley
¼ cup lime basil, optional
½ cup chopped cilantro
1 jalapeno seeded and minced.

Bring a large pot of water to boil and blanch the rhubarb, drop in the water for about 1 minute. Drain. You want it just tender not mushy. Once drained place in a large bowl and drizzle honey over, stir. Let cool.

Once cooled add the rest of the ingredients. Refrigerate any leftovers.

This is fabulous with chicken, fish or on tacos.

Adjust the heat to your preferred level by adding more jalapeno.

Nutritional Information

Calories per serving

Total Fat

Saturated Fat

Cholesterol

Sodium

Total Carbohydrates

Dietary Fiber

Protein

Servings 8

39

0.2 g

0g

0mg

7.9mg

9.7g

1.3g

0.8g