

Mango and Cucumber Basil Salsa

1-2 Ataúlfo mangos or 1 large mango
2 Persian cucumbers or 1 large cucumber
5-10 basil leaves
1 lime
Tajin seasoning, to taste
Borage flowers for garnish

Wash vegetables and flowers thoroughly. On a cutting board, peel and slice mango in small cubes. Roll basil leaves tightly from the long sides and slice into thin strips.

In a large bowl, add the mango and cucumber. Zest half of one full lime, then juice over the diced mango and cucumber. Sprinkle basil into the mix, and season with Tajin, to taste. Give a few tosses to mix everything. Garnish with Borage flowers. Serve as a dipping salsa or on top of a protein of your choosing.

Recipe by Garden Chef Ilene Rouamvongsor



ATLANTA BOTANICAL GARDEN