

# Thai Cucumber And Mint Salsa

By Molly O'Neill | **YIELD Four servings** |

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## INGREDIENTS

**3 medium cucumbers, peeled, seeded, cut into 1/4-inch dice**  
**2 cloves garlic, peeled and minced**  
**1 small Thai chili pepper, seeded, deveined and minced**  
**1/4 cup fresh lime juice**  
**1 tablespoon vegetable oil**  
**1/2 cup fresh coriander, minced**  
**1/2 cup fresh mint, minced**  
**1/2 cup fresh basil, minced**  
**2 scallions, rinsed and minced**  
**1/2 teaspoon salt, plus more to taste**  
**1 teaspoon freshly ground pepper, plus more to taste**

## PREPARATION

### Step 1

Combine all of the ingredients in a large glass or ceramic bowl. Cover and set aside in the refrigerator for at least 2 hours before serving. Season to taste with additional salt and pepper. Keep in an airtight container in the refrigerator for up to 2 days.

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### PRIVATE NOTES

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