

Description



Servings:
Serves 4-6

| Prep Time:
20 mins

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Refreshing, sweet and tangy. You'll love our Cucumber Melon Salsa with fish tacos, chicken and pork dishes, or just eat with tortilla chips.

Ingredients:

- 1 C. melon (I like to use 2 varieties), cubed into small pieces
- 1 C. seedless cucumber, cubed into small pieces
- 1/2 C. red onion, diced
- 1 jalapeño or garden salsa pepper, diced
- 3/4 t. dried parsley
- 1 T. The Olive Tap's [Spicy Zest Olive Oil](#)
- 1 T. The Olive Tap's [Cucumber Melon Riserva Balsamic Vinegar](#)
- Salt to taste

Directions:

1. Add the melon, cucumber, onion, pepper, and parsley into a bowl.
2. Combine the Spicy Zest Olive Oil and Cucumber Melon Riserva (for more heat, add more olive oil) in a separate small bowl and whisk to combine. Pour over salsa ingredients and gently toss. Season with salt to taste.
3. If not using immediately refrigerate until ready to use

I served this salsa on top of pulled pork and it was delicious, but it would also be great on seafood, tacos, chicken, or salads. Or just eat it with tortilla chips. The list goes on and on!

An Olive Tap Original Recipe by Melanie, Long Grove

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/cucumber-melon-salsa/>

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