

## Easy Strawberry Salsa

- 1/2 ounce balsamic vinegar**
- 1/2 ounce honey**
- 1/4 teaspoon kosher salt**
- 1/8 teaspoon ground black pepper**
- 1 pound strawberries (diced is about 2 cups)**
- 1 Tbsp. finely chopped fresh basil**
- Zest of 1 lemon (about 1 teaspoon)**



- 1. Whisk together vinegar, honey, salt and pepper until combined well.**
- 2. Mix vinegar/honey mixture with remaining ingredients until incorporated.**
- 3. Refrigerate covered until ready to serve.**
- 4. Serve with pita chips, corn chips, or as a dessert topping.**

Recipe courtesy of Amy Johnson/She Wears Many Hats

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