

Cucumber, Mango, Spinach Salad [Serves 10-12]

This recipe is a favorite for salad and comes from the Cancer Project. This is best eaten soon after it's made and doesn't keep well overnight, so don't overdue the amount!

8 oz or Bunch of Fresh Spinach
1 Mango, peeled and cut into bite-size pieces
1 large Cucumber, peeled and sliced
6 Green Onions, thinly sliced
½ Cup Fresh Basil, thinly sliced
3 Tbs Lime Juice
¼ Cup Seasoned Rice Vinegar
¼ Tsp Freshly Ground Black Pepper (or to taste)

Wash and drain spinach, tear into bite-size pieces, if necessary, and put into a large serving bowl. Toss Mango, Cucumber, Green Onions, and Basil in a medium bowl. Add Lime Juice and Vinegar and stir to mix. Arrange Mango mixture on Spinach and sprinkle with Black Pepper. To enjoy the fresh flavors in this salad, eat immediately after tossing.