Really Awesome Cooks

Rhubarb Salsa in Taco Shells

Season: Spring
Type: Main
Difficulty: Medium
Serves: 3 cups
Fresh from the garden: rhubarb, shallots
Recipe source: all recipes

Equipment:
- Knives
- Chopping Board
- Vegetable peeler
- Juicer
- Spoon measures
- Cup measures
- Saucepan
- Colander
- Bowls

Ingredients:
- 6-8 stalks rhubarb
- 1-2 apples
- 3 shallots
- 2 limes
- 2 tablespoons honey
- 1 small capsicum

What to do:

- Bring a saucepan of water to the boil
- Wash rhubarb and dice into small cubes
- Put saucepan into boiling water and simmer for 2 minutes to blanch the rhubarb
- Drain in a colander and let cool
- Dice apple
- Chop shallots
- Deseed and chop capsicum
- Juice lime
- Stir together rhubarb, apple, shallots, lime juice, honey and capsicum until well combined

Serving Suggestion
Fish Tacos topped with Rhubarb Salsa