

TOMATO-CUCUMBER

By Chef Manager Joseph Roldan

Ingredients

2 each tomato
1 each cucumber
½ cup rice vinegar
3 Tablespoons white sugar salt and pepper to taste

Directions

- Wash and pat dry vegetables.
- Core tomato. Peeling the cucumber is optional.
- Dice tomatoes and cucumbers into $\frac{1}{2}$ inch think.
- Combine vinegar, sugar, salt, and pepper into a bowl.
- Add tomato and cucumbers. Mix well.

Chef Tips

- Make while adobo is cooking.
- Eat within 2-3 hours so vegetables stay crunchy.



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