





fresh mango

Dip, dunk or pile it high, this fresh and fantastic Mango Salsa is a deliciously refreshing mix of mango, onions and peppers.

SERVES: 4





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ingredients

- 2 mangoes, peeled and diced
- 1 cup red bell pepper, diced
- 1/4 cup red onion, minced
- 1 tsp jalapeno, seeded and finely minced
- 2 tbsp fresh lime juice
- 2 tbsp olive oil
- ½ tsp kosher salt
- 1/4 tsp freshly ground black pepper

directions

1. In a medium bowl, combine all ingredients. Gently fold together with a rubber spatula and let the mixture sit at room temperature for at least 30 minutes. Garnish with cilantro. Serve with tortilla chips or with chicken or fish.

