



Mango Salsa

SERVINGS: 2

PREPPING TIME: 15 MIN

COOKING TIME: 30 MIN

Ingredients

- 3 ripe mangoes, diced
- 1 red pepper, chopped
- 1 cup fresh pineapple, diced
- 1/2 medium red onion, chopped
- 1/4 cup packed cilantro leaves, chopped
- 1 large jalapeno, minced
- 1 large lime, juiced
- 1/8 tsp salt



Directions

1. Chop mango, red pepper, pineapple, red onion, cilantro and jalapeno.
2. Mix together in a bowl, juice lime and drizzle on top.
3. Sprinkle with salt and let sit overnight.
4. Serve with tortilla chips, on top of grilled fish or chicken or as a side dish.