



RECIPE CARD

FRESH MANGO SALSA

Fresh Mango Salsa

This simple and colorful mango salsa is super easy to make! It's sweet, spicy and delicious. Serve with chips, on tacos or salads.

Ingredients

- 3 ripe **mangos**, diced
- 1 medium **red bell pepper**, chopped
- 1/2 cup chopped **red onion**
- 1/4 cup packed **fresh cilantro** leaves
- 1 **jalapeno**, seeded and minced
- 1 large **lime**, juiced
- 1/8 teaspoon **salt** to taste

Directions

1. In a serving bowl, combine the prepared mango, bell pepper, onion, cilantro and jalapeno.
2. Drizzle with the lime juice of one lime.
3. Using a large spoon, stir in the ingredients together. Season to taste with salt, and stir again. For best flavor, let the salsa rest for 10 minutes or longer.



Recipe adapted from Cookie and Kate