



## RECIPE CARD

# FRESH MANGO SALSA

### Fresh Mango Salsa

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

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#### 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*