



This fresh, colorful salsa can be used on tacos, served with chips, or just eaten on its own. It's just that good. Refreshing and light, make sure to use mangos that are ripe for the ultimate sweetness.

Mango Salsa

Ingredients - Salsa

2 ripe mangos, diced
1 medium red pepper, diced
1/2 cup pickled onion, chopped
1 tbsp fresh mint, chopped
2 tbsp fresh cilantro, chopped
1 tbsp pickled jalapeno, minced
1/4 cup lime juice
1 tsp fresh ginger, minced
1 tsp pepper

Instructions

Select a ripe mango the same way you would a peach or avocado. Ripe mangos will sometimes have a fruity aroma at the stem end, and will give slightly when squeezed (they should not be hard).

To make the mango salsa, start by peeling the mangos. Placing the thinner side of the mango to the bottom and cut away as much of the flesh as possible. Place the flat side down and continue to remove as much mango as you can. Cut the mango into small cubes and place in a serving bowl.

Add the pepper, onion, mint, cilantro, jalapeno, ginger and pepper. Add the lime juice and mix well. Place in a bowl and refrigerate for at least 30 minutes.

Makes 2 cups.