



Fresh Mango Salsa



Prep Time: 5 min Serves: 6

Ingredients:

- 1 large mango, peeled and pitted
- 1/2 red bell pepper
- 1 jalapeno
- 2 limes, juiced (about 1/4 cup)
- 2 Tbsp fresh cilantro
- 1/2 tsp cumin
- 1 clove garlic
- 1/4 tsp salt
- 1/4 tsp black pepper

**This salsa goes
great on black
bean or fish
tacos!**

Instructions:

1. Dice mango, red bell pepper and jalapeno into 1/4 inch chunks. Wear gloves when dicing jalapenos and de-seed if you want a less spicy sauce.
2. Juice the limes.
3. Dice the garlic, or use a garlic press.
4. Chop the cilantro.
5. Mix all of the ingredients together in a bowl, taste and adjust seasoning if needed.