

## **Mango Salsa**

**Wendy Stockwell, Product Development VP**

*For scooping up with tortilla chips or putting on grilled chicken, pork or fish*

### Ingredients:

- 1 Mango, peeled and chopped (ripe but firm – easier to cut!)
- ¼ to ½ cup chopped red bell pepper
- ½ to 1 full jalapeno, seeded and minced (depends how hot you like it)
- ¼ cup red onion, finely chopped
- 2 - 3 tablespoons fresh lime juice
- 2 tablespoons fresh cilantro leaves, chopped (optional)

Combine the mango, pepper, jalapeno, and onion in a bowl and toss with the lime juice. Toss with cilantro if desired. Can also add chopped fresh pineapple.