Mango Salsa

Description

There are so many salsa variations. I particularly like the fruit and chile pepper combination. Here's a tropical mango salsa that will please, with a nice kick.

Ingredients

- 2 mangoes, peeled, pitted and diced (about 2 cups)
- 2 tsp fresh ginger juice (squeezed in garlic press)
- 1 tbsp fresh lime juice
- 1/4 tsp arbol chile powder (or cayenne pepper)
- 1 jalapeno pepper, seeded and finely diced
- 1/2 red bell pepper, seeded and diced
- 1/2 purple onion, finely chopped
- 1 tbsp fresh cilantro, chopped

Instructions

Thoroughly combine all the ingredients in a mixing bowl. Extract the ginger juice by squeezing fresh ginger root in a garlic press. Chill for one hour in refrigerator before serving.



Summary

Yield: 4
Prep Time: 10 minutes
Category: Salsas
Cuisine: Mexican

Mango Salsa

Notes

Goes great with chilled shrimp. Wonderful compliment with grilled pork.