



## *Fresh Mango Salsa*

In a medium mixing bowl stir together all ingredients.

Cover and chill at least 2 hours before serving to let the flavors infuse!

This salsa is great with chips or fresh vegetables and can also be used as a condiment for tacos, quesadillas, burgers, steaks, chicken, or fish.

### INGREDIENTS

1-1/2 cups chopped, peeled mango  
(or fruit of choice)

3/4 cup chopped red sweet pepper

1/4 cup thinly sliced green onions  
(about 2 stalks)

1/4 cup chopped fresh cilantro

2 tablespoons lime juice

2 tablespoons finely chopped fresh  
Anaheim pepper (can also substitute  
jalapeno or serrano, use 1-2 peppers)

*lillyella*  
UNIQUELY YOU