



## **Mango Salsa**

### INGREDIENTS

1 ripe mango, peeled, pitted, and diced (about 1 1/2 cup) (See: How to Cut a Mango)

1/2 medium red onion, finely chopped

1 Jalapeño chile, minced (include ribs and seeds for a hotter taste if desired)

1 small cucumber, peeled and diced (about 1 cup)

3 Tbsp fresh cilantro leaves, chopped

3 Tbsp fresh lime juice

Salt and pepper to taste

Also good with diced red bell pepper and jicama.

### Preparation:

Combine all of the ingredients in a bowl. Season to taste with salt and pepper. If the salsa ends up being a little too hot or acidic for your taste, you can temper it by adding some diced avocado.