

MANGO SALSA

Yield: 8 Servings | Serving Size: 2 Tablespoons

Cost/Serving: \$0.44

Ingredients:

1 mango, diced (or 1 cup thawed frozen chunks) *

1 Tablespoon diced onion (optional)

1 Tablespoon chopped fresh cilantro (optional)

1/4 teaspoon salt

2 Tablespoons lime juice

Tortilla chips

Directions:

- 1) Wash fresh mango and cilantro (if using).
- 2) Collect, prepare, and measure all ingredients before starting to prepare the recipe.
- 3) Combine all ingredients in a medium bowl (or in two bowls if you want to have some without onion).
- 4) Serve with tortilla chips.
- 5) Refrigerate leftovers within 2 hours. Eat within 3 to 5 days.

*To cut a fresh mango:

- 1. Stand it on its end, place the knife about 1/4 inch from the center (which is where the pit is), and cut from top to bottom. Repeat on the other side.
- 2. Discard the center with the pit.
- 3. With the peel side down, slice the flesh of the mango in parallel lines from top to bottom, about 1/2 inch apart, and then side to side to create bite-sized pieces, making sure not to cut through the peel.
- 4. Then, use a spoon to scoop out the flesh. Repeat on the other half.

Nutrition Facts

8 servings per container

Serving size 2 Tablespoons (31g)

Amount Per Serving Calories	15
	% Daily Value
Total Eat Og	00/

0% 0%
0%
0%
3%
1%
4%
0%
0%
0%
0%
0%
2%

^{*}The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Be creative! Substitute peach, papaya, or avocado for mango. Serve as a garnish for chicken or fish.

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