

Mango Salsa

Barb served this delicious salsa at our Peppers workshop at Missouri Botanical Garden on May 14, 2016.

2 mangoes, diced

1 habanero or 3-4 hot chiles such as serrano or jalapeno, stemmed, seeded, diced

3 or 4 green onions, sliced thinly with some green

1 small red bell pepper, diced

¼ c chopped cilantro

juice of 1 lime, or to taste

salt to taste

Mix all ingredients in a bowl and let stand for an hour to develop the flavor. Serve with poultry or fish, as a table salsa, or with tortilla chips.