

Peach Mango Salsa

Yield:

7-8 cups of salsa

Ingredients:

1 large ripe peach

1 large ripe mango

3 medium-size tomatoes

1/2 sweet onion

1/2 green, red, or yellow bell pepper

1 clove garlic, minced

2 teaspoons (or more) minced fresh Jalapeno pepper

1/2 cup (or more) freshly chopped cilantro

1 tablespoon lemon or lime juice

1/2 teaspoon salt

1 tablespoon sugar

Instructions:

1.

Peel the mango (and peach, if desired) and chop both into small chunks

(remove pits). Dice the tomato, sweet onion, and bell pepper into small chunks.

2. In a mixing bowl, stir together the peach, mango, tomato, onion,

bell pepper, garlic, Jalapeno pepper, and cilantro. Add the lemon juice,

salt, and sugar and stir well to coat. Let rest at room temperature for

15 minutes for flavors to combine, or refrigerate until needed.

This salsa keeps for 2-3 days in the fridge, or can be frozen for later use!

Serve with your favorite chips, grilled chicken, grilled fish, or taco fixings! □



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