

Mango Salsa

Prep: 20 min



Ingredients

1 medium red onion, diced small
2 Tbsp salt
2 mangos, diced small
1 red bell pepper, diced small
2 Tbsp cilantro, finely chopped
1 lime, juiced
1 orange, juiced
1 tsp ground cumin
optional: 3 red chillies seeded and diced,
or a dash or red chilli flakes (if you like
heat

Directions

1. Add the onion and 2 Tbsp of salt to a bowl. Mix and let rest for about 10 minutes.
2. After 10 minutes, rinse the onions in a strainer under warm water, and then add the rinsed onions to your mixing bowl.
3. Add to the bowl the red peppers, mango, cilantro, lime juice, orange juice, and cumin (plus diced chillies or chilli flakes if you choose to include them).
4. Mix well to combine. Taste. Add salt to your liking (a few sprinkles usually does the trick).
5. Refrigerate for about 1 hour to let the flavours combine, and then serve. This step is optional, but it really does improve the taste.

Enjoy!