

Bees & Trees Chunky Mango Salsa

Perfect for summer snacking!

<u>Ingredients</u>

Chopped mango 2 cups	
Small jalapeno, chopped 1	
Large red pepper, chopped 1	
Cilantro, chopped 1/4 cup	
Lime 1	
Avocado oil	
Bees & Trees Mānuka Honey 1 tbsp.	
Sea salt to taste	•

Black pepper..... to taste



Directions

- 1. Add the mango, jalapeno, pepper, onion, and cilantro to a large bowl and mix.
- 2. Drizzle the avocado oil on top and squeeze the juice from the lime onto the mixture.
- 3. Add in the Bees & Trees Mānuka Honey, salt, and pepper and mix well.
- 4. Serve immediately with your favorite chips, or chill in the fridge until ready to serve!

This recipe is incredibly easy to make, and it's perfect for those last-minute picnics or porch hangouts. You can serve it with your favorite chips or use it as a topping or mix it into fish tacos.

Enjoy!