

Micks Zesty Mango Salsa

GF, VG



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Ingredients

- 1 ripe mango
- juice of 1 lime to taste
- coriander (optional but awesome)
- 1/2 red onion



Directions

1. Cut mango cheeks and remove skin by using the glass method (super easy way to get the flesh out!) or simply cube them and remove cubes . You want to cut them into fairly small pieces (1/2 cm). Add to bowl.
2. Cut red onion into small pieces and add to bowl, the amount you use is totally up to you - don't go too much though else you loose the sweetness of the mango!
3. Chop and add coriander if you're using it.
4. Squeeze some lime juice over the ingredients, again to taste.
5. Enjoy either as a salad, with chips as an appetizer, or as a topping for tacos, salads, or grilled meat dishes.