

Mango Salsa

Makes about 1 ½ cups

- 2 ripe ataulfo mangoes, cut into ½" dice (about 1 ½ cups)
- ¼ cup finely diced red onion
- 1 jalapeño chile, seeded and finely diced
- ¼ cup chopped cilantro
- 1 tablespoon fresh lime juice
- 1 tablespoon olive oil
- ¼ teaspoon kosher salt

Add all ingredients to a small bowl and stir gently to combine. Can be made several hours ahead.

Serve with grilled or broiled chicken, fish, shrimp or pork. (Or with tortilla chips.)