



Fresh Mango Avocado Salsa

Ingredients:

1 mango, peeled, pitted and diced (about 1 1/2 cups)

1 large avocado, peeled, pitted and diced

1 large shallot, diced

1 jalapeno chile, seeded and finely diced (about 1-1.5 tablespoons)

2 tablespoons finely chopped fresh mint

2 tablespoons fresh lime juice

Instructions:

Mix all ingredients in a medium bowl. Season to taste with salt and fresh pepper (optional). Cover and chill for at least a half hour if possible. Add more fresh lime juice before serving (optional). This salsa will keep for up to a day in the fridge without the avocado browning.