

Mango Salsa



Makes: 8 servings (2 tablespoons per serving)

Preparation Time: 10 minutes

Ingredients

1 mango, diced (or 1 cup thawed frozen chunks)*

1 tablespoon minced onion (optional)

1 tablespoon chopped fresh cilantro (optional)

1/4 teaspoon salt

2 tablespoons lime juice

Baked Tortilla Chips from the Eating Smart • Being Active Let's Cook! cookbook

Directions

- 1. Wash fresh mango and cilantro (if using).
- 2. Collect, prepare, and measure all ingredients before starting to prepare the recipe.
- 3. Combine all ingredients in a medium bowl (or in two bowls if you want to have some without onion).
- 4. Serve with Baked Tortilla Chips from the Eating Smart Being Active Let's Cook!
- 5. Refrigerate leftovers within 2 hours. Eat within 3 to 5 days.

Be creative! Substitute peach, papaya, or avocado for mango. Serve as a garnish for chicken or fish.



United States Department of of Food and Agriculture

National Institute Agriculture





* To cut a fresh mango:

- 1. Stand it on its end, place the knife about ¼ inch from the center (which is where the pit is), and cut from top to bottom. Repeat on the other side.
- 2. Discard the center with the pit.
- 3. With the peel side down, slice the flesh of the mango in parallel lines from top to bottom, about ½ inch apart, and then side to side to create bite-sized pieces, making sure not to cut through the peel.
- 4. Then, use a spoon to scoop out the flesh. Repeat on the other half.

Nutrition F	acts
8 servings per container	avis
Serving size 2 Tablespoons (31g)	
Calories	15
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 75mg	3%
Total Carbohydrate 4g	1%
Dietary Fiber 1g	4%
Total Sugars 4g	
Includes 0g Added Sugars	0%
Protein 0g	0%
Vitamin D 0mcg	0%
Calcium 4mg	0%
Iron 0mg	0%
Potassium 50mg	2%
*The % Daily Value (DV) tells you how muc serving of food contributes to a daily diet. 2 day is used for general nutrition advice.	





