

# Fresh Mango Salsa

with Mounts Botanical Garden

West Palm Beach, Florida

One of our favorite times at Mounts Botanical Garden is when mangoes are in season! Staff and volunteers love to bring the garden home and into the kitchen.

Mango salsa is super easy to put together with just 5 ingredients. It is great as a taco filling, as a side for fish such as halibut or salmon, or just as a stand-alone dip to enjoy with your favorite chips!

## Ingredients:

**2 Fresh Mangoes**, diced to your desired size  
(about 2 cups)

**1 Small Red Onion**, peeled and finely diced

**1-2 Jalapeños**, seeded and diced (to taste)

**½ Cup Fresh Cilantro**, finely-chopped

**1 Fresh Lime**, juiced



## How to Make:

1. **Prep your ingredients:** Make your salsa as chunky or finely-chopped as you want!
2. **Combine ingredients:** Toss everything together in a mixing bowl.
3. **Taste and season:** Add additional jalapeño, lime juice, or cilantro to taste.
4. **Enjoy!** The salsa can also be refrigerated in a sealed container for up to 2 days.



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