

Mango Avocado Salsa

This Mango Avocado Salsa is refreshing, creamy, full of yummy goodness and so easy to make! Its the perfect accompaniment to crispy tortilla chips or as a topping for fajitas!

Ingredients:

1 medium mango, peeled and pitted, and chopped into 1/2" chunks

1 medium avocado, peeled and pitted, chopped into 1/2" chunks

1 large heirloom tomato, chopped into 1/2" chunks

½ large red onion, diced

Juice of 1 lime

¼ tsp cumin

1 jalapeno pepper, de-seeded, finely chopped (or you can use 1-2 dashes hot sauce if you prefer)

Freshly ground sea salt and freshly ground black pepper to taste

In a medium size bowl, add chunked avocado. Squeeze juice of 1 lime over avocado and mix it around gently – the lime juice prevents the avocado from turning brown.

Add mango, tomato and red pepper – stir to combine. Add finely diced jalapeno, if using, or a one to two dashes of hot sauce, if you prefer. Sprinkle with cumin, season with salt and pepper to taste. Mix, cover with plastic wrap and refrigerate until ready to serve.