



MANGO SALSA



SO VERSATILE AND EQUALLY AS DELICIOUS. Serve this with tortilla chips in place of ordinary salsa. I also like to use it to garnish chicken, pork, or fish. It's a must for any taco bar! The one ingredient that is imperative for this recipe's success is freshness. Don't even think about using that bruised-up cilantro in the cooler! Instead, think fresh, fresh, fresh! Chef Leigh taught us that "We eat with our eyes," so always add some fun colors to your plates!



Chiffonade: [**shi foe nod**] Leafy green herbs rolled together tightly and sliced thinly to make shreds.

Fold: The blending of a lighter ingredient into a heavier one using an over and under motion, with a utensil or hand, to combine ingredients properly without mashing the finished product.

Small dice: Culinary knife cut measuring ¼" x ¼" x ¼" (i.e., the size of a pea).

QTY UNIT EQUIPMENT

1	ea.	Mixing bowl, medium
1	ea.	Kitchen spoon, 12"
1	ea.	Tongs, 10"

QTY UNIT INGREDIENTS

1	ea.	Mango, Tommy Atkins, peeled, seed removed, small dice
¼	cup	Red bell pepper, seeds and stem removed, small dice
¼	cup	Red onion, peeled, small dice
⅛	cup	Cilantro, <i>chiffonade</i>
¼	ea.	Jalapeño, seeds and stem removed, chopped (optional)
½	ea.	Poblano, seeds and stem removed, small dice
¼	tsp.	Kosher salt, Diamond Crystal®
½	Tbsp.	Local honey, Round Rock Honey® (Round Rock, TX)
1	ea.	Lime, small, cut in half

INSTRUCTIONS

1. Add all the ingredients to your mixing bowl except for the cut lime.
2. Over your mixing bowl, use your closed tongs to make a juicer and twist the tongs into the lime half to make fresh lime juice.
3. Now fold the ingredients in the mixing bowl until they are combined but not mashed.
4. Serve immediately. Any leftovers can be labeled and stored right away in the fridge for up to 3 days.