

## *Idiot's Kitchen Recipe – Strawberry Mango Salsa*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com)



### Ingredients:

1 pint strawberries, stemmed and sliced  
2 ripe mangoes (honey mangoes recommended if in season)  
¼ cup red onion, finely chopped  
½ jalapeno pepper, seeded and finely chopped (or more to taste)  
¼ cup cilantro, chopped  
1 lime, juiced

Remove the stems from 1 pint of strawberries and slice them into a medium bowl.

Cut two discs of fruit away from the oblong pit of two mangoes. Score the fruit side of the mango discs into cubes, invert the discs, and slice the cubes away from the skin. Add the mango to the bowl.

Remove the seeds and inner white membranes from ½ of a jalapeno pepper. Use the whole jalapeno if you like things spicier. Finely mince the jalapeno and add it to the bowl.

Chop ¼ cup of cilantro and ¼ cup of red onion and add it to the bowl.

Squeeze in the juice of 1 lime. Toss gently to combine all of the salsa ingredients.

Great served at room temperature or slightly chilled.

Serve with grilled fish, shrimp, or chicken, as a side salad, or as funky salsa with chips.