

YIELD: 6 servings

INGREDIENTS	MEASUREMENTS
Mango, diced ¼ inch cubes	682 g
SupHerb Farms Fresh Frozen Salsa Blend	22g
SupHerb Farms Fresh Frozen Ginger Puree	18 g
Red bell pepper, cut into ¼” cubes	32 g
Brown sugar	17 g
Lime juice	3.3 g
Chipotle powder	0.8 g
Olive oil	9 g

MANGO SALSA PREPARATION

1. Add all ingredients to a large bowl and blend well.
2. Allow to marry for 20 minutes.

Note: Mango Salsa can be prepared one day in advance and stored overnight.

TO SERVE

Top Fire and Smoke Mango Salsa on fish, meat or poultry dishes, or serve with tortilla chips.