



Fire and Smoke Mango Salsa



YIELD: 6 servings

INGREDIENTS

MEASUREMENTS

Mango, diced ¼ inch cubes	4 cups
SupHerb Farms Fresh Frozen Salsa Blend	2 Tbsp
SupHerb Farms Fresh Frozen Ginger Puree	1 Tbsp
Red bell pepper, cut into ¼” cubes	¼ cup
Brown sugar, packed	1 Tbsp
Lime juice	1 tsp
Chipotle powder	¼ tsp
Olive oil	1 Tbsp

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.