



Peach and Mango Salsa

Prep Time: 15 minutes
Cook Time: 30 minutes
Yield: About 2 1/2 cups

INGREDIENTS

- 2 ripe peaches, peeled, pitted, and diced
- 1 ripe mango, peeled and diced
- 1/2 cup red bell pepper, finely diced
- 1/2 cup red onion, finely diced
- 1 jalapeño, seeded and finely minced (adjust to taste)
- 1/4 cup fresh cilantro, chopped
- 2 tablespoons fresh lime juice
- 1/2 teaspoon sea salt
- 1 tablespoon sugar (optional, if fruit is under-ripe)

DIRECTIONS

- In a medium mixing bowl, combine the diced peaches, mango, red bell pepper, red onion, jalapeño, and cilantro.
- Add the lime juice, salt, and sugar (if using).
- Gently mix everything together until well combined.
- Cover and refrigerate for at least 30 minutes to allow flavors to blend.
- Serve chilled with tortilla chips, or use as a topping for grilled chicken, fish, or tacos.

