

BLACK BEAN MANGO SALSA



INGREDIENTS

- 1 16-ounce bag frozen mango, partially thawed
- 1 can black beans, drained and rinsed
- 1/2 onion, small diced
- 2 tomatoes, small diced
- 1/2 cup chopped cilantro
- 2 tablespoons red wine vinegar
- 2 limes, zested and juiced
- 2 teaspoons ground cumin
- 2 teaspoons olive oil
- 1/4 teaspoon kosher salt
- 1/8 teaspoon ground black pepper



DIRECTIONS

1. Using a knife or food processor, chop **mango** to medium diced pieces.
2. Place **all ingredients** in a medium bowl and stir to combine.
3. Refrigerate for an hour to allow flavors to develop if time allows.

SERVE WITH BELL PEPPER SCOOPS OR BAKED
TORTILLA CRISPS.

SERVES 4

TOOLS & EQUIPMENT

Knife, cutting board, can opener, mixing bowl, spoon or spatula, zester (optional).

GREAT ADDITIONS/SUBSTITUTIONS

Instead of mango, try fresh strawberries, fresh or frozen peaches, or fresh or frozen pineapple. If you like more heat, use jalapeño scoops instead of bell pepper scoops. Experiment with other types of beans and try lemon or orange juice instead of lime. If you don't have fresh citrus, try a splash of bottled lemon or lime juice.

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