



Mango & Black Bean Salsa

INGREDIENTS

- 1 cup black beans, (I use $\frac{3}{4}$ can of black beans)
- 2 mangos, peeled, seeded and diced small
- $\frac{1}{2}$ red bell pepper, cored, seeded and diced small
- $\frac{1}{2}$ medium green bell pepper, cored, seeded and diced small
- $\frac{1}{2}$ medium red onion, diced small
- $\frac{3}{4}$ cup pineapple juice
- $\frac{1}{2}$ cup lime juice from 4 medium limes
- $\frac{1}{2}$ cup chopped fresh cilantro leaves
- 2 tablespoons ground cumin
- 1 small jalapeño chile, seeded and minced (or 2 Tbsp of minced jalapenos)
- Salt and ground black pepper

INSTRUCTIONS

Mix all ingredients, including salt and pepper to taste, in medium bowl. Cover and refrigerate to blend flavors, at least 1 hour or up to 4 days.

Eddie's Notes:

This salsa recipe has quickly become our favorite for topping our pan seared salmon, or just as a salsa appetizer with chips. Some of our guests request this salsa when they are coming over for dinner. It is pretty quick and easy to make, so try it for a refreshing spring/summer appetizer.