

## **A New Mango Salsa**

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This one has the sweetness of your typical chunky mango salsa, the one-two punch (from onions and jalapenos) of a good red salsa, and the fine texture of most green tomatillo salsas. Ideal for use in tacos, enchiladas, or used as a chutney on leftover Indian food. Add garlic, if you'd like.

TIME: 10 minutes

MAKES: about 2 cups

2 large jalapeño peppers, split, seeded, and roughly chopped

1/2 small red onion, roughly chopped

1/4 packed cup fresh cilantro

2 tablespoons lime juice

1 large mango, peeled and roughly chopped

Salt and freshly ground pepper

Place the peppers, onion, cilantro, and lime juice in the work bowl of a food processor and pulse until very finely chopped. Add the mango, and pulse a few times again, until there are no large orange chunks left. Season to taste with salt and pepper, and serve.