

# MANGO-PINEAPPLE SALSA

ZEST & PEEL COOKING CLASSES

## INGREDIENTS:

1/2 RED ONION, PEELED AND CUT IN HALF  
1 RED BELL PEPPER, CORED, SEEDED & CUT IN HALF  
1 YELLOW OR ORANGE BELL PEPPER, CORED, SEEDED & CUT IN HALF  
1/2 TO 1 CUP CILANTRO LEAVES, RINSED AND PAT DRY (YOU CAN ADD MORE OR LESS TO YOUR LIKING)  
1- 2 JALEPENO PEPPER, SEEDED & CUT IN HALF  
1 TO 2 MANGOS, PEELED, PITTED & CHOPPED  
1 8 OUNCE CAN OF PINEAPPLE TIDBITS, DRAINED + MORE TO TASTE  
1/2 LIME, ZEST & JUICE  
1 T SOUTHWEST CHIPOTLE SEASONING BLEND OR 1 TSP OF ANY CHILE SAUCE  
1 TSP SALT

## DIRECTIONS:

PLACE VEGGIES INTO A FOOD PROCESSOR OR FOOD CHOPPER. COVER AND PULSE 1 OR 2 TIMES FOR ONE SECOND EACH. YOU WANT A COURSE CHOP. CONTINUE TO PULSE IF NEEDED. ADD REMAINING INGREDIENTS AND PULSE UNTIL SALSA IS WELL BLENDED AND REACHES DESIRED CONSISTENCY. CHILL SALSA UNTIL READY TO SERVE.

\*THIS SALSA IS GREAT ON BURGERS, FISH, AND CHICKEN.

SERVE WITH TORTILLA CHIPS AS WELL.