



Mango Lime Radish Salsa

Prep Time: 10 min Serves:6

Ingredients:

- Juice from 2 limes
- 2 mangos
- 4-5 radishes
- 1 small red onion
- 1 Tbsp chili powder
- 1/2 bunch cilantro leaves
- 1/4 cup olive oil
- 1/2 tsp salt
- black pepper to taste



Instructions:

1. Dice mangos and add to a small mixing bowl. If you can't find fresh mangos, you can use frozen ones. Just defrost and drain them first.
2. Finley dice the radish and onion and add to the mixing bowl.
3. Chop cilantro leaves and add to the bowl.
4. Add the juice of ONE lime to the bowl
5. Add all of the other ingredients to the bowl and mix well.
6. Taste and adjust seasoning as needed. You might want to adjust the lime depending on how sour your mango is.
7. Serve with corn chips, whole grain crackers or add to taco or even scramble eggs!