



Mango and Peach Salsa

Recipe courtesy Sunny Anderson, 2010

Prep Time:	10 min	Level:	Serves:
Inactive Prep Time:	1 hr 0 min	Easy	about 5 cups
Cook Time:	--		

Ingredients

2 peaches, peeled and medium diced
1 mango, peeled and medium diced
1/2 cup chopped red onion
1 jalapeno, seeded and finely chopped
1 teaspoon fresh lime juice
1 tablespoon vegetable oil
1/4 cup chopped fresh cilantro
Salt and freshly ground black pepper

Directions

Toss all the peaches, mango, onions, jalapeno, lime juice, oil and cilantro together in a large bowl. Season with salt and pepper and refrigerate at least 1 hour before serving.

Cook's Note: If the fruit is under-ripe, toss with some lime juice and 1 tablespoon sugar. Set aside to macerate for 15 minutes before adding the other ingredients and refrigerating.



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