



Mangoes get upgraded with lime juice, hot sauce and pepitas.

Spiced Mango By the Bag

In Hispanic communities across the U.S., street vendors selling snack-sized bags of peeled and sliced fresh mango are a common sight. For \$1 or so, customers get a bag and their choice of toppings squirted or sprinkled on. The options at our favorite East Boston vendor—who sells the mangoes from the back of his pickup truck—include toasted and ground pumpkin seeds (pepitas), lime juice, salt, ground cumin and a variety of hot

sauses. We go all in and ask for a bit of everything. To make your own, peel, pit and slice a **mango**, then cut into bite-size chunks. Drizzle with **lime juice** and **hot sauce**, then finely grind **1 tablespoon toasted pumpkin seeds**, **1 teaspoon ground cumin** and $\frac{1}{2}$ teaspoon kosher salt in a spice grinder. Sprinkle over the mango.