



# Recipes for Success



## Mango Avocado Salsa

**Makes: 6 servings**

**Ingredients:**

Mango	1
Avocado	1
Tomatoes	2
Jalapeno pepper	½
Chopped cilantro	1 - 2 tbsp
Cumin	½ tsp
Oil	1 tsp
Red onion (finely diced)	2 tbsp
Limes (juice & zest)	2
Mint, basil or oregano (chopped)	1 tbsp
Salt to taste	1 tsp

**Directions:**

1. Peel the mango and finely dice it.
2. Heat the oil in a pan over high heat.
3. Add mango and cumin to hot pan and sauté briefly until fragrant.
4. Small dice the tomatoes and avocado.
5. Remove seeds from pepper and finely dice half of the chili.
6. Mix all ingredients in a bowl and season to taste.
7. Serve cold. Will keep for one week if refrigerated.

### Suggested Tasks for Children:

- Measure ingredients
- Mix ingredients
- Help clean up

