Mango Banana Habanero Salsa

Description

Mango Banana Habanero Salsa is a wonderful tropical fruit salsa bursting with flavor. Very nice on grilled fish.



Summary

Yield: 6
Prep Time: 20 minutes
Category: Salsas
Cuisine: Mexican

Ingredients

- 2 ripe mangos, peeled and diced
- 1 banana, diced
- 1/4 cup red onion, minced
- 2 habanero chiles, stems removed, minced
- 1/4 cup orange juice
- 2 tbsps lime juice
- 1 tbsp fresh mint, chopped
- 2 tbsp red bell pepper, minced

Instructions

Combine all the ingredients in a bowl and mix thoroughly. Allow to site for an hour to blend the flavors.

Notes

The habanero chiles kick the heat up a notch. Remove the seeds from the chiles if you prefer a bit milder.
Nice with grilled fish, shown here served on seared ahi tuna.