

# Cucumber Mango Salsa

## Ingredients

- 1 ripe mango cut into cubes
- 1/2 cup finely chopped red onion (about 1 small red onion or half of a large)
- 1/2-3/4 cup freshly chopped cilantro
- 1 large English cucumber
- 1/2 jalapeño; optional
- 1 heaping cup chopped tomato
- 1-2 teaspoons tajin spice (it's a blend of chili peppers, lime and sea salt); add as much or as little as you like
- 1 lemon olive oil
- salt and pepper

## Directions

Cut the cucumber by first cutting off the two ends and then cut it in half. Then, cut the cucumber in half and use a spoon to remove the seeds. Cut the cucumber into small cubes. In a large bowl combine the mango, red onion, cilantro, cucumber, jalapeno, tomato, tajin, and a sprinkle of salt and pepper. Drizzle in about 1 tablespoon or so of olive oil and squeeze in 1/2 of a lemon. Use a spoon to toss everything together. Adjust the spices, salt, olive oil, and lemon as needed. This will vary based on how you like your salsa. Serve with Chips!

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