

MANGO CONFETTI SALSA

Ingredients

- 1 large mango
- ½ small jicama (no clue what this is, I don't put it in mine)
- 1/3 orange bell pepper
- 1/3 red bell pepper
- 1 jalapeno pepper, stemmed (I do not use this)
- 1/3 small red onion
- 1 tbsp fresh lime juice (I am sometimes lazy and buy the lime juice in a plastic lime)
- ¼ tsp salt
- ½ tsp Chili Lime Rub (this is Pampered Chef, use something similar if you don't have this)
- Tortilla Chips (optional)

Instructions:

- Cut mango. Remove Skin. Peel jicama with a peeler. Dice mango, jicama and bell peppers into 1 in pieces. Cut jalapeno in half; remove seeds
- Combine mango, jicama, bell peppers, jalapeno and onion in a hand chopper and chop until coarsely chopped. Add lime and salt.
- Pour salsa into a serving bowl
- Sprinkle with rub

Serves 6

Serving Size: ¼ cup salsa

Nutrition

Calories 40; Fat 0g; Carbs 10g; Protein 1g