

The image shows three white ceramic bowls filled with a vibrant Asian salsa, arranged on a white rectangular tray. The salsa is composed of diced mango, green bell peppers, and other vegetables. The bowls are set on a dark wooden surface. A white text box with red borders is centered over the middle bowl, containing the text 'BELL PEPPER & MANGO ASIAN SALSA' in bold red capital letters.

**BELL PEPPER & MANGO ASIAN SALSA**

# BELL PEPPER & MANGO ASIAN SALSA



**Prep time:** 15 Minutes

**Cook time:** N/A

**Servings:** 8 People

## INGREDIENTS:

1 Orange Bell Pepper

1 Long English Cucumber

2 ripe mangoes

1 jalapeño pepper

1 **tbsp.** cilantro

½ **tsp.** freshly grated ginger

2 **tbsp.** olive oil

2 fresh lime, juiced

½ **tsp.** salt

## DIRECTIONS:

Peel cucumbers and mangoes. Dice Orange Bell Pepper, Cucumber, mangoes, jalapeño pepper and cilantro.

Combine all ingredients into a bowl and mix well. Let sit for 5-10 minutes before serving to let all the flavors blend together.

To serve, arrange 12 Asian spoons on a platter and fill with salsa. Serve at room temperature.

## CHEF'S TIP:

You can use the salsa recipe as a dinner salad simply add 2 cups of your favorite greens and shrimp or chicken.