

Recipe adapted from *“The ‘I Don’t Know How to Cook’ Book—Mexican”*. By Linda Rodriguez



Pineapple & Mango Salsa

- 1 fresh mango
- 1 fresh cucumber
- 1 medium tomato
- 1/2 c canned pineapple with juice
- 3 T green onions
- 1/2 red bell pepper
- 2 T cilantro
- 1 fresh jalapeno pepper
- 1/2 t salt

Remove skin and core from the mango and slice into 1/2" chunks. Peel and cut the cucumber into 1/2" chunks, and cut the tomato into 1/2" chunks. Next remove the roots from the green onions and cut into 1/4" pieces. Remove the seeds and core from the red bell pepper and chop into 1/2" pieces. Then remove the stems from the cilantro and cut into 1/4"-1/2" pieces. Finally remove the seeds and core from the jalapeno pepper and cut into 1/4" pieces.

Combine all ingredients with juice from the pineapples into a serving dish and mix well. Refrigerate for at least 4 hours. Serve with fish, chips or Mexican Roll-ups.