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by Shy

Mango Salsa

Ingredients

FOR THE SALAD
2 chopped semi ripe mangoes
1 red onion - sliced lengthwise
1 small cucumber - finely chopped
1 small green bell pepper - chopped finely
1 small Thai red chilli - chopped finely
Handful of chopped coriander

FOR THE DRESSING
Juice of 1 lemon - squeezed
1 tsp Thai fish sauce
Salt and pepper to taste

Preparation

1. Toss all the cut ingredients together.
2. Add the dressing just before serving and enjoy!

Cooks Note

The past few weeks has seen a lot of Thai cooking in my kitchen.
Pad Thai...Green and Red curries...Jasmine rice...Tom Yum soup and the list just goes...
I was looking for something fruity and refreshing to accompany a Green curry that I had made.
That's when the mangoes decided to do the 'Salsa' - a riot of flavours...delicious, colourful and healthy.
I could even eat this as a salad anytime!

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