



# RECREATION AT HOME

## Mango Salsa

### Ingredients

- 1 large mango, peeled and diced
- 1/4 of a red onion, peeled and diced
- 1/2 can of black beans, rinsed and dried
- Handful of cilantro (to taste), roughly chopped
- Juice of 1 lime
- Pinch of salt

This 5 ingredient Mango Salsa is a family favourite. It's quick to whip up and goes well with chips, tacos, on chicken or even a salad.

**Prep time: 10 minutes**

### Instructions:

1. Prep all of your ingredients - the dice size is totally up to you. Feel free to make your salsa chunky or finely chopped.
2. Combine ingredients - toss everything in a mixing bowl and toss until combined.
3. Taste and season - feel free to add salt and pepper or add in extra lime juice or cilantro.
4. Enjoy - dive in or keep for later, keeps in the fridge in a sealed container for up to 2 days.

