

Mango Peach and Pineapple Salsa

Jacob · 29/09/2024



Prep Time

16

Difficult

Medium

Servings

8 cups

Description

This peach and mango salsa with pineapple and jalapeño is fruity spicy and yummy on almost everything from chips to BBQ chicken tacos and even tofu

Ingredients

- - 2 mangos
- peeled
- seeded and chopped - 2 peaches
- halved
- pitted
- and cut into ½-inch dice - 4 tomatoes
- chopped - 1 white onion
- diced - 1 red bell pepper
- diced - 1 yellow bell pepper
- diced - 1 cup diced fresh pineapple - 1 cup chopped fresh cilantro
- or to taste - ¾ cup water - 2 tablespoons white sugar
- or to taste - 2 tablespoons lime juice - 1 small jalapeño pepper
- minced - 1 clove garlic
- minced - 1 teaspoon salt

Instructions

1. Place mangos
2. peaches
3. tomatoes
4. onion
5. red pepper
6. yellow pepper
7. pineapple
8. and cilantro in a large bowl. Stir in water
9. sugar
10. lime juice
11. jalapeño
12. garlic
13. and salt until well combined. For best flavor
14. cover and refrigerate until chilled before serving. Cook's Note I use a food processor to chop the onion
15. bell peppers
16. cilantro
17. and jalapeño. If you use one
18. be careful not to liquify the veggies. Pineapple mojitos are a great accompaniment!