



Fresh Mango Topping

Makes 2-3 cups, enough for 8 pounds of fish

Ingredients

- 2 large ripe peeled mangos, peeled and diced ½ inch or a little less
- 1 medium green pepper, seeded and diced ¼ inch
- ½ cup peeled and diced red onion
- 2 Tbsp chopped fresh cilantro (if guests are cilantro averse, use parsley)
- ½ jalapeño pepper, seeded and diced small
- 2 limes, juiced
- ¼ tsp sea salt

Instructions

In a bowl, combine all the above and stir together with a spatula. Taste and add more salt or lime juice as desired,

Leftovers store well for up to 3 days refrigerated.