

One daughter frequently requests this salsa and seems to turn her nose up at any salsa from a jar.
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Mango Salsa

1 26oz can of diced tomatoes
1 small red onion, diced
1 16oz can of black beans, rinsed and drained
1/2 cup fresh cilantro, chopped
2 cups mango, diced
1 tsp minced garlic
1 Tbsp olive oil
1 Tbsp balsamic vinegar

Mix ingredients in a large, non-metal bowl. Let stand at room temperature for 30 minutes. Refrigerate. Keeps for 5-7 days.

Notes:

- *Salsa can be frozen, but it will be really mushy when it thaws. (Still a great taste, though.)
- *Very ripe mangos make the best flavor for this salsa.
- *Cantaloupe can be substituted for the mango.
- *Fresh tomatoes can be used instead of canned tomatoes.
- *Black beans can be doubled for more fiber.
- *2 cups of sweet corn (frozen or fresh) can be added to the salsa.