

# Simple Mango Salsa

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## **Ingredients**

2 nearly over ripe mangoes, flesh removed and peeled  
zest of 1 lime  
juice of 2 limes  
1 medium red onion, finely diced  
1/4 teaspoon salt (or more)  
1/8 teaspoon ground cayenne pepper  
1/8 cup diced chives, more for garnish  
several twists black pepper

## **Directions**

Remove the mango flesh in some way. I halve, cut it into segments and then slice off the peel. Dice the mango and scrape the flesh, along with juices, into a large bowl. Then add everything else. Gently stir, and allow to sit out for a couple hours, or refrigerate. Serve with everything, especially chips.