

Debbie's Favorite Fruit Salsa



This is my "go~to" recipe when I want something different to serve as an accompaniment to seafood, chicken or roasted pork tenderloin

Serves 8

2 mangos, peeled, pitted

1 papaya, peeled, seeded

1 ~ 15oz can mandarin
oranges, drained

1 ~ 8oz can pineapple
chunks, drained

1 small red onion

4 garlic cloves, coarsely
chopped

1 jalapeno pepper,
seeded, chopped

1 red bell pepper, coarsely
chopped

1/2c cilantro, finely diced

6~8 limes, juiced and
pulped

salt, to taste

Place all ingredients in food processor and pulse 3~4 times or until items are coarsely chopped and still have a chunky texture. Taste and adjust seasonings.

Keep refrigerated, covered, for up to 4 days. Serve at room temperature.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

The Meijer logo consists of the word 'meijer' in a bold, red, sans-serif font. The letter 'i' has a blue dot above it.

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