

RECIPES from Eastside & Westside Markets:

Mango Salsa

- 1 mango - peeled, seeded and chopped
- 1/4 cup finely chopped red bell pepper
- 1 green onion, chopped
- 2 tablespoons chopped cilantro
- 1 fresh jalapeno chile pepper, finely chopped
- 2 tablespoons lime juice
- 1 tablespoon lemon juice

In a medium bowl, mix mango, red bell pepper, green onion, cilantro, jalapeno, lime juice, and lemon juice. Cover, and allow to sit at least 30 minutes before serving.

Mango Peach Salsa w/ basil

- 2 cups diced fresh mango
- 2 cups fresh peaches, pitted and chopped
- 2 cloves garlic, minced
- 2 tablespoons chopped fresh ginger root
- 1/4 cup chopped fresh basil
- 2 serrano chile peppers, diced
- 1/4 cup fresh lime juice

In a large bowl, mix together the mangoes, peaches or nectarines, garlic, ginger and basil or cilantro. Add the chilies and lime juice to taste; mix well. Chill 2 hrs.

Mango & Cucumber Salsa

- 3 mangos - peeled, seeded and diced
- 1 cucumber - peeled, seeded, and diced
- 2 jalapeno peppers, seeded and finely chopped
- 1 large onion, finely diced
- 1 clove garlic, minced
- 1/4 cup chopped fresh cilantro
- 1 tablespoon lime juice, or to taste
- salt and pepper to taste

Stir together the mango, cucumber, jalapeno pepper, onion, garlic, and cilantro in a mixing bowl. Season with lime juice, salt, and pepper. Refrigerate at least 2 hours before serving to allow the flavors to blend.

Minty Mango Salsa

- 1 large ripe mango, peeled and diced
- 1 medium sweet red pepper, diced
- 1 (4 ounce) can chopped green chilies
- 1/4 cup chopped green onions
- 1 tablespoon lime juice
- 2 teaspoons minced fresh mint leaves
- 1/4 teaspoon ground ginger

In a small bowl, combine the mango, pepper, chilies, onion, juice mint and ginger. Cover and refrigerate for at least 8 hours. Serve with tortilla chips.