

Blueberry Mango Salsa

Hazel Blue Acres – Silvana, WA

¼ cup lime juice

¼ tsp. red chili flakes

2 cups fresh mango slices, cut into large chunks

1 ½ cups fresh blueberries

1 medium avocado, diced

¼ cup cilantro, chopped

2 Tbsp. red onion, minced

1 Tbsp. olive oil

In a small bowl, mix lime juice and chili flakes. Let that sit for 5 minutes.

In a separate bowl, add mango, blueberries, avocado, cilantro, red onion and olive oil. Mix them to combine. Stir in the lime juice mixture.

Serve the salsa on seafood tacos, over grilled fish, as a salad topping or with chips.

Makes 6 to 8 servings.

Source: Alpine Fresh LLC