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*This tangy fruit salsa is served with decorative jicama cutouts instead of chips.*

- 2 ripe mangoes, peeled and finely chopped
- 1 kiwifruit, peeled and finely chopped
- 1 green onion, thinly sliced (2 tablespoons)
- 1/4 cup finely chopped red sweet pepper
- 1 teaspoon grated fresh ginger
- 1 tablespoon brown sugar
- 1 tablespoon snipped fresh cilantro, parsley, or basil
- 1 tablespoon lime juice
- Dash ground red pepper
- 1 medium jicama



1. For salsa, in a mixing bowl combine mango, kiwifruit, green onion, red sweet pepper, ginger, brown sugar, cilantro, lime juice, and ground red pepper. Toss to coat well. Cover and chill for 1 to 4 hours.

2. For jicama chips, peel and halve jicama. Cut jicama into 1/4-inch-thick slices with a sharp knife. If desired, cut jicama slices into desired shapes using cookie cutters for the flower shapes. Serve with salsa. Makes about 2 cups salsa (sixteen, 2-tablespoon servings).



About this Recipe

*Nutrition facts per serving: 30 calories, 0 g total fat, 0 g saturated fat, 0 mg cholesterol, 1 mg sodium, 7 g carbohydrate, 1 g fiber, 0 g protein, 20% vitamin a, 30% vitamin c, 1% calcium, 1% iron.*

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