

Red Savina Tropical Mango Salsa

Ingredients

- 1 diced mango
- 1 diced papaya
- 1 diced avocado
- 1 diced red bell pepper
- 1/2 diced onion
- 1 Red Savina chile, reconstituted and diced
- 2 Tbsp. balsamic vinegar
- 2 Tbsp. chopped cilantro

Instructions

Combine all ingredients in bowl. Let sit for 30 minutes. Serve as salsa or over grilled fish or chicken.

To reconstitute: Wearing gloves, place Red Savina chiles in hot water or stock for 20 minutes. Remove softened chiles, cut away stems and seeds.